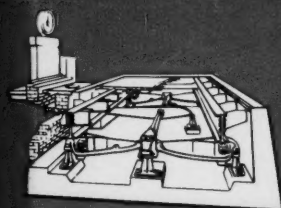


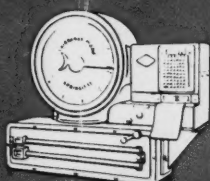
AUGUST 9, 1952

THE NATIONAL *Provisioner*

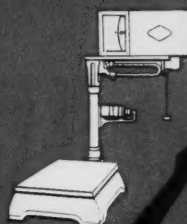
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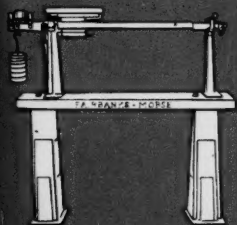
Truck Scales



Printomatic Dial Scales

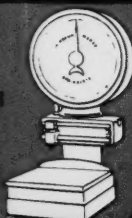


Over-and-Under Scales

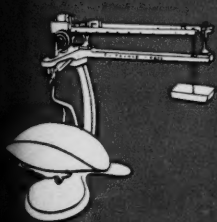


Type Registering Beam Scales

Bench Dial
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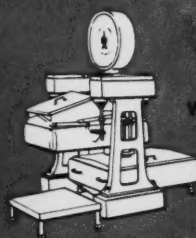
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your weigh!*



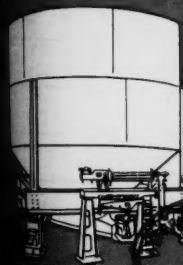
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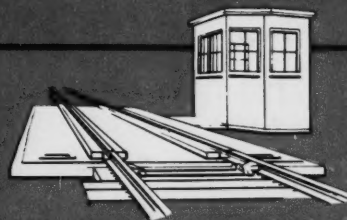
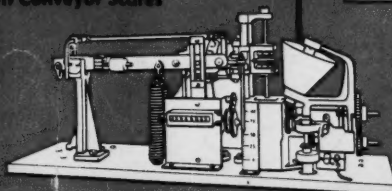


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Scales



Hopper
Scales

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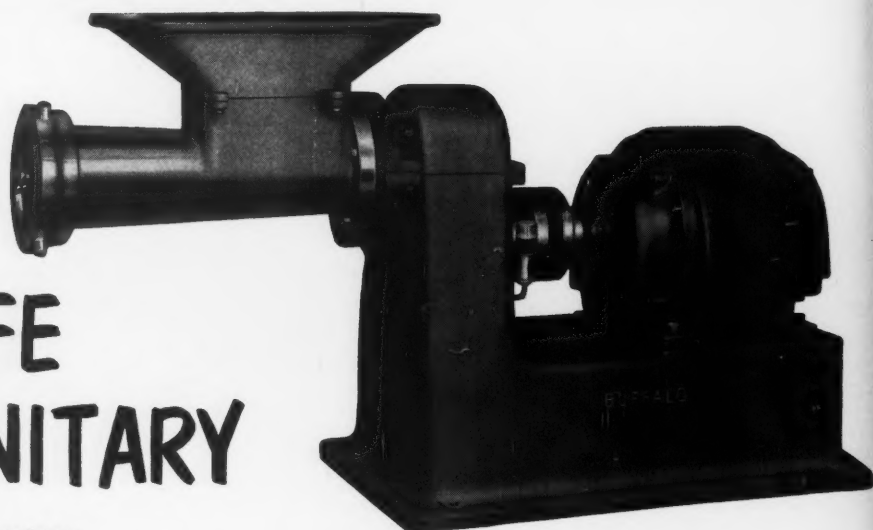


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can sausage
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COOL CUTTING GRINDERS—Machined feed screw and finely finished rifled cylinder assure clean cutting . . . eliminate mashing or backup. Equipped with smooth-working helical gears and massive Timken bearing. Ruggedly constructed. Capacities from 1,000 to 15,000 pounds per hour.

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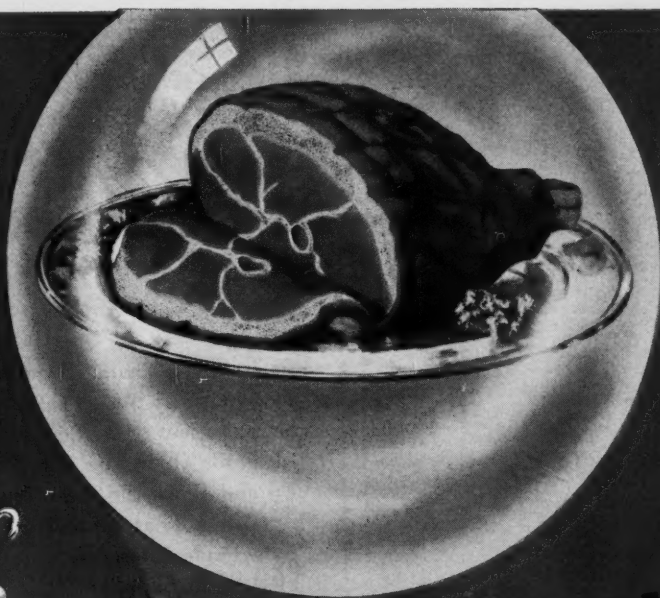
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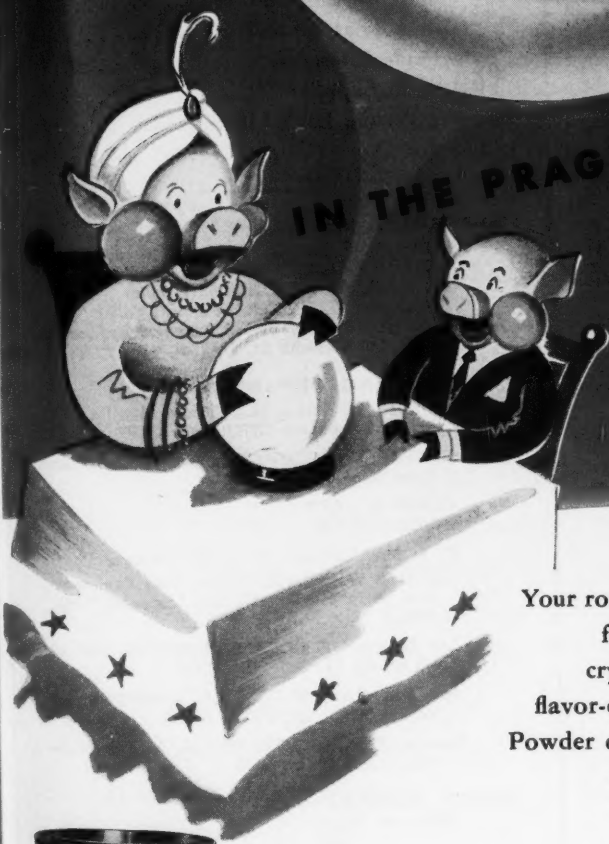
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- ☐ Mixer
- ☐ Pork Fat Cuber
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Company _____
Address _____
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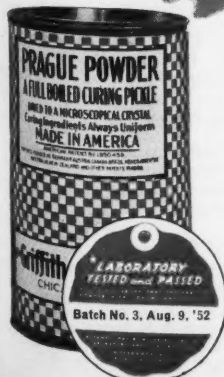


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LOOKS BRIGHT



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The National Provisioner—August 9, 1952



...if so, here's how the Peters Way can help you

Meeting individual requirements for lard and shortening packaging is standard procedure for Peters Machinery Company. Frequently these "different" requirements involve the type or size carton to be used. Sometimes the differences are in engineering and operation of equipment . . . sometimes in installation layout.

Whatever your differences may be, look for a solution in the Peters Way and in Peters packaging machinery. Send a sample of your carton for specific recommendations.

Be sure to have your free copy of "The Peters Way to Better Packaging." Write for it.



Peters

MACHINERY CO.

4704 Ravenswood Ave. • Chicago 40, Ill.

THE NATIONAL



Provisioner

VOLUME 127

AUGUST 9, 1952

NUMBER 6

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EDITORIAL STAFF

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ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
 Telephone: WHitehall 4-3380

HARVEY W. WERNECKE, *Vice President and Sales Manager*

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DAILY MARKET SERVICE

(Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
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 ANNUAL MEAT PACKERS GUIDE

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Sends home your bacon!

Store tests prove that you can send home more of your brand of sliced bacon when it's packed attractively in Marathon's Pick Pak deluxe package.

Pick Pak lets Mrs. Shopper see the bacon she's buying. She picks it up and the package stays rigid and pleasant to handle. Stores well in her refrigerator, too. Clean white printing surfaces give your brand name strong, positive display.



And what's more,
Marathon's Pick Pak deluxe
bacon package with its heavy
Wonder White backing board is
greaseproof. One-piece package
with transparent window steps up
filling speed. To sell more bacon
see your Marathon salesman today
or write Marathon Corporation,
Menasha, Wisconsin. 

Marathon's Pick Pak



VOTATOR Lard Processing Units are designed for capacities of 3,000, 5,000, and 10,000 pounds per hour. VOTATOR Deodorizer requires less than half the stripping and vacuum steam needed for batch methods.



Use
GIRDLER'S
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to upgrade
your lard

They choose fine shortening!

WITH all the desirable qualities of fine shortening—white, smooth, creamy texture; no need for refrigeration; neutral flavor—is it any wonder housewives choose it by brand name?

You can upgrade lard to produce fine shortening and take advantage of this demand.

The first step is to call on Girdler for an engineering analysis.

Girdler has a wealth of experience in the design and construction of lard-base shortening plants. And only Girdler can furnish the famous VOTATOR Lard Chilling

Apparatus for continuous, controlled, closed-system processing, and the VOTATOR Semi-Continuous Deodorizer.

Call today or write for further information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

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the Magnet to Greater Repeat Sales

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SEASONINGS



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OAKLAND 21, CALIF.

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9, 1952

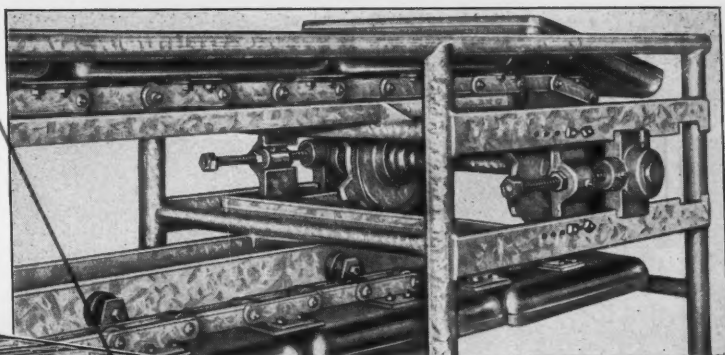


Dr
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The

This photograph shows idler sprocket and sprocket shaft, the unique, floating type take-up arrangement, and stud-welded rollers which support pans during inverted return travel.



Drive, which is synchronized with the movement of the carcass conveyor, is through a worm and worm gear reducer. Galvanized sterilizing cabinet automatically washes returning pans as they pass through four station hot water spray.

Pans and welded head racks are of stainless steel, round cornered for easy cleaning, and are attached to conveyor chains with "stud-welded" screws. Frames are welded pipe construction and are hot-dip galvanized after fabrication.

TABLES FOR THE MEAT PROCESSING INDUSTRY

"Boss" engineers, alert for opportunities to improve existing meat processing equipment, as well as to create new and better tools for the expeditious handling of the meat packers work, have added two new viscera inspection tables to the popular "Boss" line of packing house equipment.

Reference to the photographs and descriptive text which forms a part of this advertisement will disclose a number of advantageous departures from standard inspection table design. Your inquiry will bring full information by return mail.

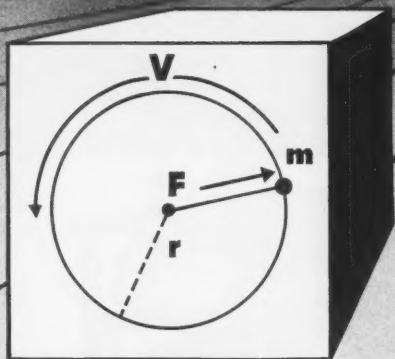
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



BASIC DISCOVERIES THAT PACED PROGRESS



$$F = \frac{mv^2}{r}$$

Where m is the mass of the moving body, v its velocity along the circumference, and r the radius of the curved path.

A body revolving in a curved path exerts a force, called centrifugal force, on the arm or cord that restrains it from moving in a straight line.

One of the best-known applications of centrifugal force is the cream separator with rapidly rotating bowl which throws heavier milk ingredients to the outer radius away from the lighter weight cream.



KVP
PAPERS
for the
PACKING
INDUSTRY

IT'S BEEN a long time since the packing industry first discovered the importance of paper—the right kind of paper. Right for keeping meat products clean and wholesome, right for attracting more buyers.

KVP is the long-time leader in providing packers with these twin benefits. For papers that protect the flavor and freshness of your meats from plant to consumers, for wrapper designs that command attention, depend on KVP every time.



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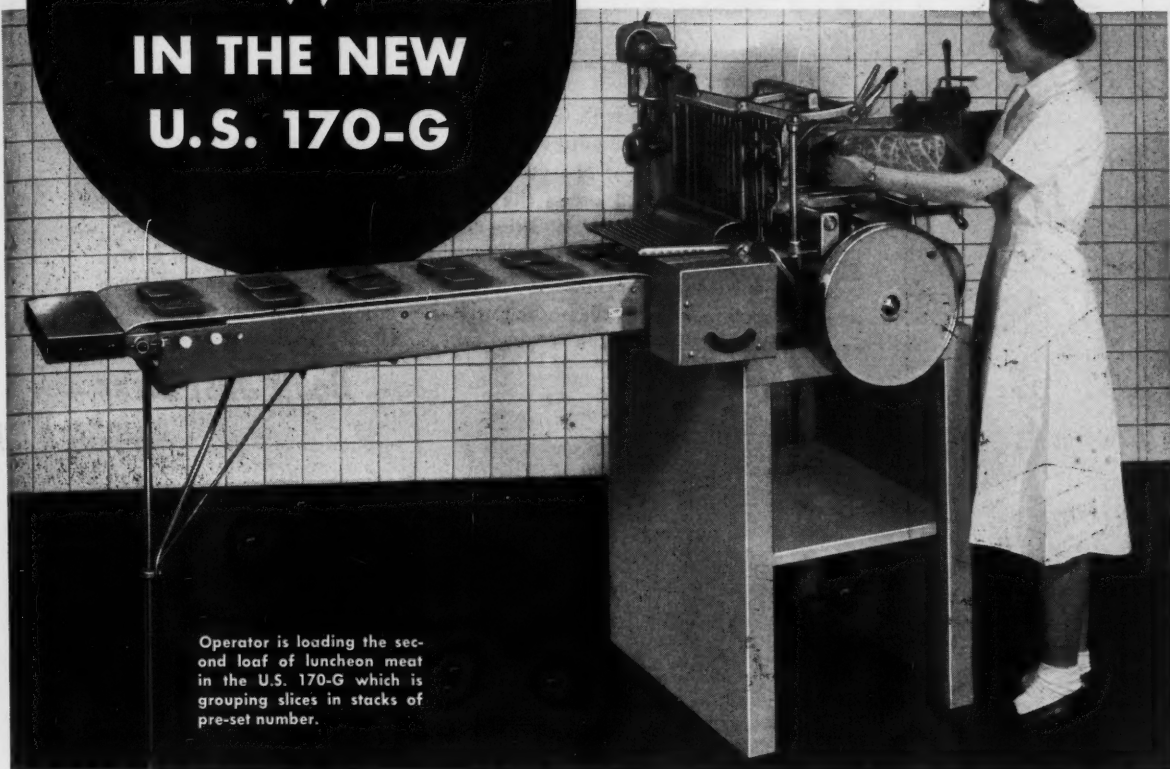
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PARCHMENT
WAXED
SPECIAL TREATED
Plain and Printed

*Now—
Extra Ruggedness*

**IN THE NEW
U.S. 170-G**

**IT SLICES!
IT SHINGLES!
IT STACKS!
IT GROUPS!**



Operator is loading the second loaf of luncheon meat in the U.S. 170-G which is grouping slices in stacks of pre-set number.

● In the new U.S. 170-G you get extra built-in operating life through heavy duty construction. Always outstanding because it's the only machine that automatically slices, shingles, stacks and groups, the new 170-G version of this exclusive U.S. machine is designed to fill the needs of the packing house industry.

This is big news for plants that have 8 or 16 hour a day "pre-packaging" operations and have discovered the important labor costs saved by the U.S. Slicer-Grouping. As in earlier models it has precise slice thickness control that can eliminate all except occasional check-weighing on many operations. The U.S. 170-G keeps your packaging costs and your machine investment at a minimum. Write for full profit-making story.



*Best in the World
of Food Machines*

SEND COUPON FOR FULL INFORMATION

U.S. SLICING MACHINE CO., LAPORTE, INDIANA

**U. S. SLICING MACHINE CO.,
831 Berkel Bldg., LaPorte, Ind.**

Send the profit-making story on the U.S. Model 170-G Slicer-Grouping. Include data on ☐ Power Meat Saws ☐ Floor Model Choppers

Name

Address

City State

FOR LOW COST — HIGH CAPACITY

Bacon and Meat Packaging, use GLOBE-WRAP

Packaging Machines



Half pound Bacon



Luncheon Meat



Butter and Oleomargarine



One pound Frank and Wiener



Dried Beef



One pound Bacon

Nothing compares with Globe-Wrap wrapping machines, for packaging bacon, pre-packaged luncheon meats, butter or oleomargarine when it comes to real economy of operation. Compare packaging costs and packaging results and you'll agree the Globe-Wrap method really produces precision wrapping in the LOW price wrapping field. These machines produce smart appearing, taut wraps at high speed efficiency, hour after hour, unit after unit. These machines are streamlined in design, easy to operate, simple to maintain. Cut your packaging overhead and get better packaging results with a Globe-Wrap to fit your own particular needs.

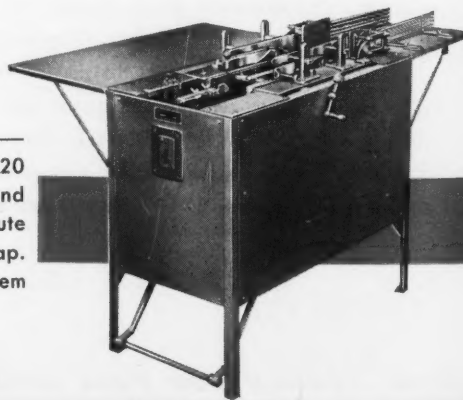


Don't Just Wrap —
Globe-Wrap

Model GS — fully automatic — wraps 60 to 70 packages per minute — to be used with cellophane,

wax paper or heat-sealing foil — produces an outstanding SALES impression with an attractive smooth wrap exactly to your specifications.

Model EZA — fully adjustable — semi-automatic — wraps up to 20 packages per minute — simple and compact in design, with 5 minute change-over to different size wrap. Investigate the Globe-Wrap system today.



37 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS



Announce Slaughter Plan in VE Eradication Drive

Late Thursday the U.S. government proposed a hog slaughter program in 15 states to attempt to wipe out vesicular exanthema which has become rampant in much of the country during the past few weeks. Under the program owners would be paid for the loss of hogs which were destroyed, with the federal government paying half and the participating states half. The states are all those, with the exception of California, where the disease has been discovered: Alabama, Arizona, Georgia, Illinois, Iowa, Kansas, Missouri, Nebraska, New Jersey, New York, Ohio, Oregon, South Dakota, Washington and Wyoming. The program cannot go into effect in any state until it enters into a formal agreement. There is no provision for paying farmers for losses already suffered as a result of the outbreak. Under the program, hogs which have recovered from the disease or which have been exposed but show no evidence of it would be moved directly to approved slaughterhouses. Indemnities paid to the owner would be based on the difference between what he received from the packer and the appraised value of his hogs. Animals showing symptoms of the disease would be appraised, killed and disposed of on the farm, and the owner paid the full value.

After having issued, early in the week, instructions for the enforcement of its regulations pertaining to VE (see page 17), the BAI emphasized Thursday that the restrictions on the handling of hogs from quarantine areas apply to sound hogs which have not been exposed as well as to exposed and infected hogs.

It is reported from Washington that the county quarantine technique applied by the BAI will soon be abandoned and replaced by one less restrictive. The BAI is said to have found that in the majority of cases where VE has occurred on a farm there has been no subsequent spread of the disease from those premises. Thus, BAI appears to feel that sound hogs from a farm adjacent to one on which infection has been found should be marketed in a normal fashion, providing there was no contact between the farms, and that it is considering issuing orders to this effect.

It is also reported that the BAI plans for the cleanup of infected premises to begin as soon as infected hogs have been disposed of. It is expected this policy would apply to packing plants as well as to stockyards and other places where infected hogs had been.

Wage Talks Continue; Contracts End Monday

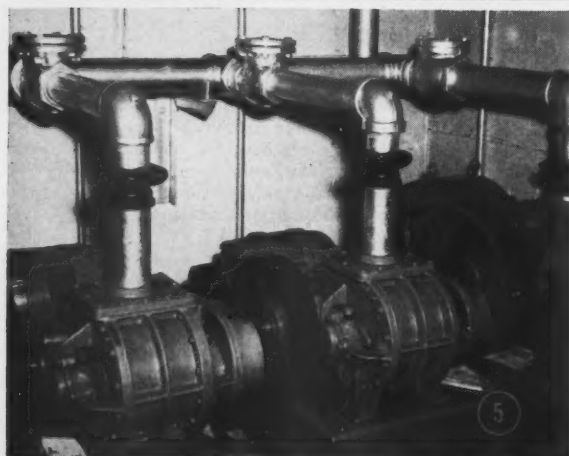
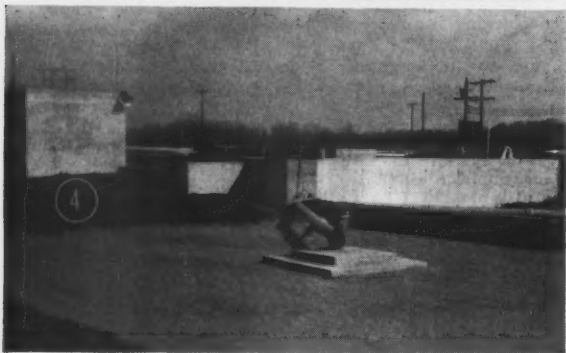
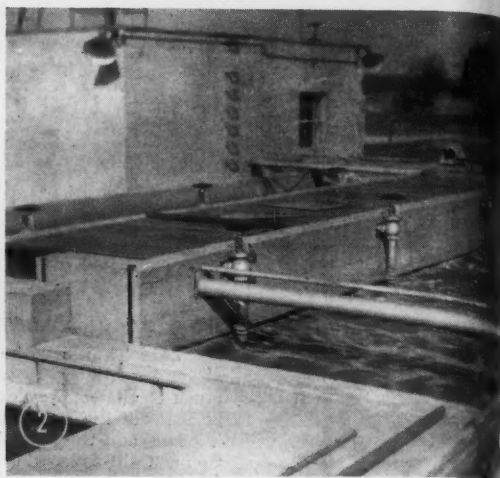
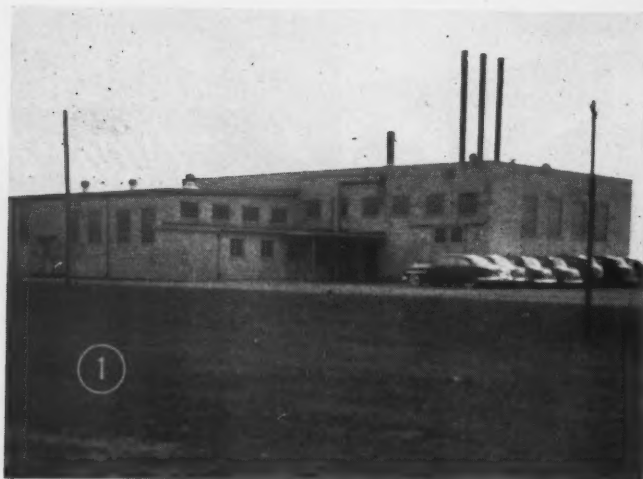
With contracts between the major packers and the UPWA (CIO) and Amalgamated Meat Cutters and Butcher Workmen (AFL) expiring at midnight Monday, August 11, union and company representatives have been in almost continuous session this week. The UPWA met with Armour and Company, Cudahy Packing Co. and Swift & Company this week and will continue its meeting with Swift on Monday. No progress has been reported. The national packinghouse negotiating committee of the Amalgamated has been called to meet in Chicago Saturday. It will decide what action to take in the event new contracts are not signed before the present ones expire.

New Zealand Beef Approved for Import

OPS on Monday issued Amendment 16 to CPR 24 to permit the sale of imported New Zealand beef in this country. It became effective immediately. The wholesale ceiling on New Zealand beef was set at 50c per cwt. lower than the ceilings for American beef. The amendment permits the sale of hindquarter cuts with three ribs left on. New Zealand beef is cut in this manner and therefore does not conform to the definitions set up in CPR 24. Only quarter cuts of New Zealand carcass beef may be sold at wholesale. The amendment also permits the sale of New Zealand boneless beef without grading if sold in the original container and bearing a customs stamp or seal.

MID Ruling on Hams and Smoked Picnics

In MID Memorandum 178, the Bureau of Animal Industry has ruled that, with certain exceptions, smoked hams and smoked pork shoulder picnics must be treated to destroy possible live trichinae by one of the methods prescribed by the MID (Paragraph 18.10 (c) of its regulations). This requirement does not apply to smoked hams and smoked pork shoulder picnics which are especially prepared for distribution in tropical climates or to smoked hams delivered to the armed forces. The memo will become effective September 1.



Renderer's Sewage Plant 98% Efficient

HIGH levels of efficiency, economy and sanitation have been attained by the rendering plant of G. A. Wintzer & Son Co., Wapakoneta, Ohio, in handling and processing raw materials and finished products, and the firm has also solved successfully the problem of sewage treatment.

More and more packers and renderers are being confronted with the problem of satisfying state or local requirements with respect to treatment of sewage.

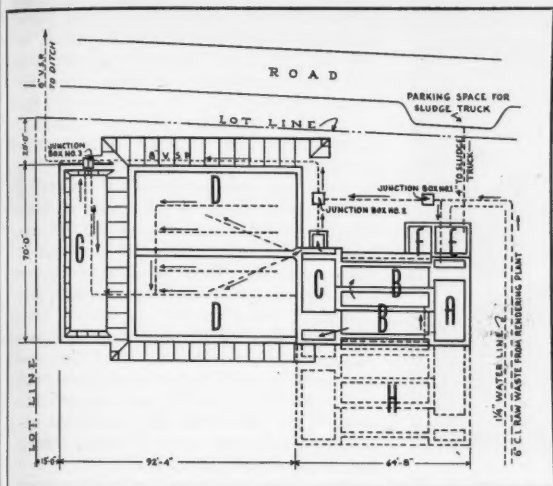
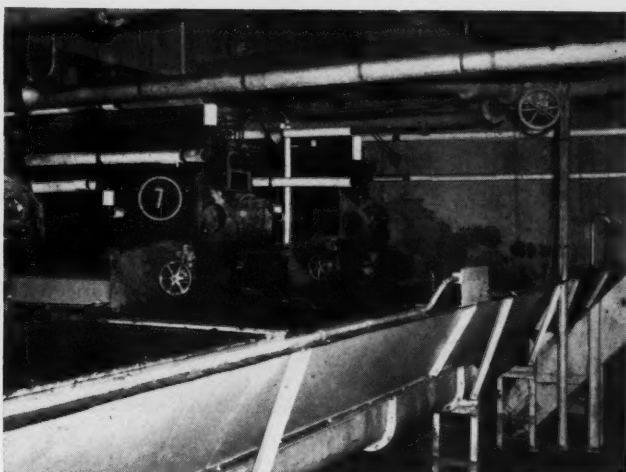
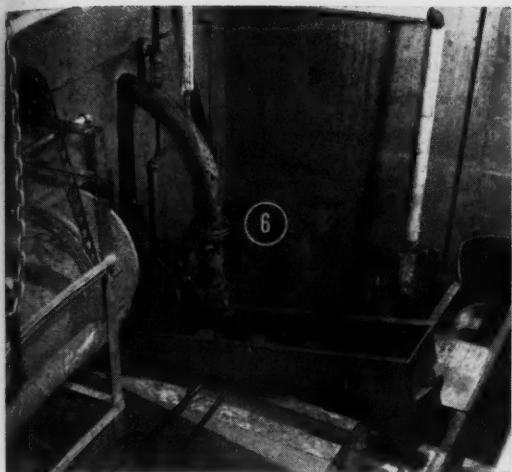
Many firms are in a confused state about the question. They are faced on the one hand by a demand that they make a considerable investment and assume an increased operating expense to bring their waste up to standards which are sometimes impractical or ill-defined. On the other hand, in selecting a treatment method they are entering a field where theorists still abound and where there appears to be no standard practice that can be applied to all plants.

The success of the Wintzer firm in using the activated sludge system for treating its sewage does not mean that the method can be employed with equally good results by all rendering plants of about the same size. It does indicate, however, that a plant with similar operating characteristics should give consideration to the Ohio firm's experience.

In any case, selection of a treatment method, and tailoring it to meet the specific needs of a rendering or meat packing plant, should be undertaken only with the aid of a competent professional engineer.

The Wintzer sewage treatment plant is relatively simple. It consists of a small control building housing the air pumps and other equipment and an interconnected series of tanks.

1.) Exterior of country rendering plant of G. A. Wintzer & Son Co. 2.) Primary settling tank of sewage treatment unit. 3.) One of the aeration basins. 4.) Sand filter into which effluent from final settling tank is discharged through umbrella. 5.) Blowers used for aeration of waste in sewage plant basins. 6.) Discharge end of the special 18-ft. washer showing inclined screw by which soft material is elevated to horizontal screw feeding the blow tank in a well below. 7.) Part of the battery of four cookers at the Wintzer plant. Cracklings from the percolators are carried by the horizontal screw in foreground to inclined screw which lifts them to the expeller.



The various units involved in the treatment process are as follows and are keyed by letter with the flow diagram shown above:

- A. A primary settling tank in which the sewage is retained for two hours; this tank is mechanically scraped.
- B. Two tanks for aeration with a total capacity of 100,000 gallons.
- C. A final settling tank providing two hours detention; this tank is mechanically scraped.
- D. Two sand filters with the filter bed consisting of 1 ft. of gravel and 2 ft. of sand.
- E. The pump house, mentioned previously.
- F. A sludge storage tank.
- G. A lagoon in which the final effluent can be diluted with well water.
- H. Area for future expansion.

Located in the rendering plant and not shown in the flow diagram is a wet well and pumps, including a lime feeder.

Treatment is by the activated sludge process. Lime feeding is included for pH control and the sand filters act as strainers of the effluent from the final settling tank in case of plant upsets. The lagoon is considered desirable as a dilution pond in case such treatment is needed.

The sewage unit was designed by Paul A. Uhlmann of Paul A. Uhlmann & Associates of Columbus, Ohio, to treat the rendering plant's waste in such a way as to allay completely the fears of farmers and fishing enthusiasts that the sewage would pollute Pusheta creek. This is the only spring-fed small creek in the county in which game fish are to be found.

After passing through the rendering plant's catch basin, lime is added to the raw sewage which then flows to the

primary settling tank of the treatment unit. The lime aids in coagulation of finely dispersed solids and carries them out of suspension.

Some solids are, of course, eliminated in the primary settling tank. By aeration, more and more of the suspended and colloidal material in the waste, and the sewage organisms, gather in the form of a floc. On settlement, a certain portion of this activated sludge is added to the raw sewage. By continuing the circulation and aeration of the sewage, the sludge grows in bulk and weight until it holds almost all of the suspended and colloidal material.

After settling in a sedimentation tank, where the floc is removed, the clarified water falls down a stairstep arrangement or through the sand beds (where it picks up some oxygen) and flows into the storage lagoon.

Perhaps the results tell the story best. Here are some figures on operation of the treatment unit during a typical month:

Average flow.....	100,000 gpd.
Average temp. of raw waste.....	81° F.
Average sludge removal.....	600 gpd.
Average lime feed (daily).....	150 lbs.
Average air input (per gal.).....	4.4 cu. ft.
Average aeration period.....	16.4 hrs.
Average final settling.....	3.3 hrs.
Average sludge return.....	40,000 gpd.
Avg. solids in mixed liquors.....	1,323 ppm.

Here are BOD analyses made on five days of the same month:

Day	Flow-mgd.	Raw	Final Settled	Lagoon Effluent	Overall Reduction	Lbs. of BOD Raw
1	0.087	1160	3.2	2.8	99.7	841
2	0.133	500	9.8	5.6	98.9	554
3	0.135	300	7.0	4.0	98.7	338
4	0.106	1680	6.2	4.1	99.7	1480
5	0.096	180	6.8	2.8	98.3	144
Avg.	0.107	704	6.6	3.9	99.4	628

Average Dissolved Oxygen			
Final Settled	Final Effluent	Stream Above	Stream Below
3.4	6.9	11.9	16.9

pH			
Prim. Settled	Aeration	Final	Effluent
7.4	7.5	7.4	7.7

In addition to wash water and related wastes, the plant handles the condensate carrying liquid from the barometric condensers into which the cookers discharge their vapors.

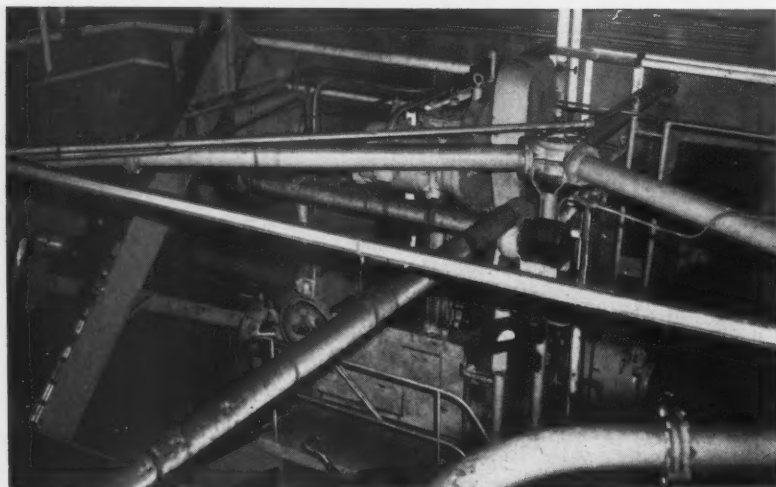
Designer Uhlmann found little reliable information on the strength and volume of rendering plant wastes. As a matter of fact, the BOD of the combined raw wastes (wash water and condenser) was estimated in court to be about 275 ppm, but, as will be seen from the table above, is usually much in excess of that level. Moreover, while it was believed the waste flow would be around 100,000 gals. per day, actual discharge usually exceeds that amount.

The designer predicted that the plant would be able to accomplish a 98 per cent purification of the plant's waste; the predicted level of reduction has consistently been exceeded since the unit was placed in operation.

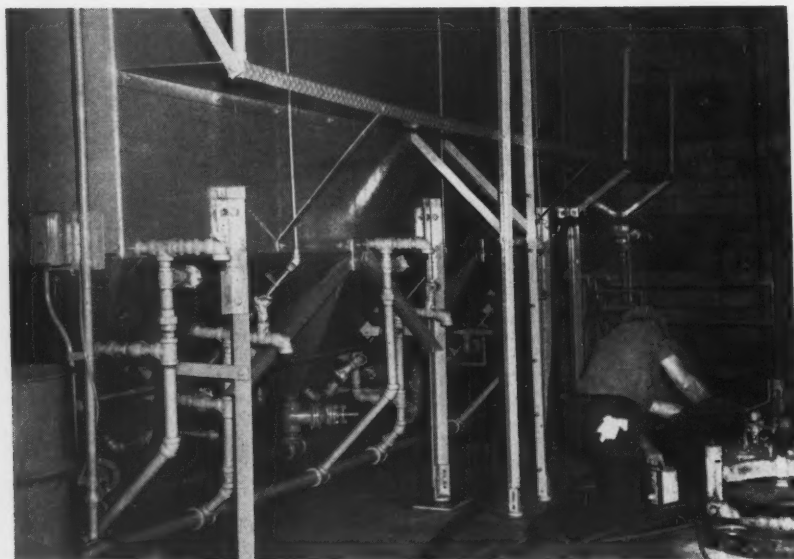
The illustrations on page 14 show in photo 2 the pump



UNLOADING Platform with opening at left into which barreled material is dumped from trucks and is then elevated by screw to the hasher-washer or hog. In right background is washer for drums.



EXPPELLER is screw-fed and pressed material is moved by a portable screw to a vertical lift conveyor and thence into adjacent storage and sacking room.



YEARLY PAINTING of such equipment as these tallow settling tanks, careful housekeeping and a closed system of operation keep the Wintzer plant spotless and odor-free.

house and primary settling tank; in photo 3, one of the tanks in which aeration is taking place; in photo 4, the sand beds and overall view of the treatment plant, and photo 5, air pumps with special coupling to dampen effect of vibration.

Since rather close control must be maintained over the activated sludge process to take care of such variables as volume of air, recirculation of sludge, etc., and to check on the characteristics of the raw sewage and final effluent, one man has been assigned to this work.

Sewage from the Wintzer plant probably differs from the waste from some country rendering plants because the Ohio company does not handle dead stock. Its major raw materials are shop fat, offal from packinghouses and institutional and household grease.

The Wintzer rendering plant is a relatively new one, having been completed in 1947, and reflects good planning and construction. Equipment is well arranged for efficiency and modern material handling methods are employed throughout. In addition to regular housecleaning and maintenance work performed during the plant's daytime off-period, management has a regular annual program of painting and rehabilitation. As a result of these efforts, and the closed system of material movement, the establishment is clean and odor free to a degree much above most rendering departments and plants.

The rendering plant proper was designed by R. L. McTavish of Germantown, Ohio, and major equipment was furnished by The Dupps Co. of that city. V. D. Anderson furnished the expeller. Architects were Strong, Strong and Strong of Lima, Ohio.

Raw material is trucked to the plant in steel drums. After the truck has been spotted at the unloading platform, the drums are upended to discharge their contents into an opening in the platform floor. The material is carried by an inclined screw conveyor to drop into the hasher or hog. The unloading platform is equipped with a scale for weighing full or empty drums and a cabinet for spray washing the empty barrels. Containers of institutional or household grease move from the unloading platform to a high temperature room which has a floor of perforated steel plate. They are inverted there and the fat drains from the cans through the floor into a tank below. Such grease is not put through the melters.

Hashed material falls into an 18-ft. washer (see photo 6, page 15) in which it is thoroughly cleansed with relatively cool water. An inclined screw conveyor then carries the soft material up to a horizontal screw which moves it to the blow tank. Hogged hard material is also conveyed to the blow tank and, when a charge has been accumulated there, is blown to any of four dry melters in the two-story rendering room (see photo 7).

After cooking has been completed the
(Continued on page 34)

Vesicular Exanthema

BAI Issues Instructions to Check Disease, Keep Hog Chains Moving

OPS on Tuesday acted to facilitate the slaughter of hogs during the current outbreak of vesicular exanthema. Effective August 5 and continuing for the duration of the epidemic, by Amendment 1 to Delegation of Authority 11, Rev. 1, OPS delegated to directors of OPS regional offices authority to permit Class 2 and Class 2A slaughterers to have swine slaughtered for them by Class 1 slaughterers.

Later in the week the Chief of the Bureau of Animal Industry, USDA, issued instructions to all USDA division and field stations for the enforcement of regulations pertaining to vesicular exanthema. These regulations (BAI Order 309, Amendment 8) appeared in THE NATIONAL PROVISIONER of August 2, page 10.

The instructions, along with some of the text of the regulations for purposes of clarity, follow:

Instructions: "Clean stockyards" includes all stockyards in which there has never been a known occurrence of vesicular exanthema whether or not they are located in a quarantined area. Stockyards may be designated as "clean" after all infected and exposed areas in the yards have been completely cleared of livestock and thoroughly cleaned and disinfected. This determination may be made by the Bureau officials in charge of the yards.

Instructions: When a vesicular condition is found by a Bureau employee it shall be reported immediately by telephone to the Bureau's official in charge of Animal Disease Control work in the state where the condition is found. An area of quarantine shall be immediately identified by the Bureau's state official and no movement of swine or swine products such as that provided for in this subchapter (Subchapter B—Vesicular Exanthema) shall be permitted until the question of whether the condition is foot-and-mouth disease has been resolved in the negative. Immediately upon receipt of word of the suspected occurrence of a vesicular condition, the Bureau's state official shall notify the State Veterinarian and the Bureau's inspection and quarantine Washington office. The notice of quarantine provided for in this section (Section 76.10) will be issued by the Washington office.

76.11 General restriction. No swine or swine products shall be moved interstate from or through any quarantined area specified in Sec. 76.10 except as provided in the regulations in this subpart.

Instructions: In addition to the exceptions referred to in Section 76.12 that follows, the words "swine products" used in this section (76.11) do not refer to edible products resulting from the slaughter of swine for food purposes that originate outside of a

quarantined area and are brought into or pass through a quarantined area.

76.12 Movement of swine and swine products—(a) from a quarantined area.

(1) No swine shall be moved interstate from any quarantined area specified in Sec. 76.10 except to an establishment specifically approved for the purpose by the Chief of the Bureau, for immediate slaughter and further processing at such establishment in a manner approved by said Chief as adequate to prevent the spread of vesicular exanthema:

Instructions: All federally inspected establishments are approved for immediate slaughter and further processing. No non-federally inspected slaughtering plant is approved. However, where official processing supervision is provided by the state, swine products may be moved from federally inspected establishments to a non-federally inspected processing establishment for further processing when the federally inspected slaughtering establishment does not have processing facilities.

"In moving, the quarantined swine shall be delivered directly to the shackling pens of the slaughtering establishment without the animals pass-

Price Chief Asks Special Session of Congress to Act Against Inflation

After a meeting Wednesday with President Truman, Ellis Arnall, price administrator, told reporters that the President is "very attentive" to his suggestion that it may be necessary to call a special session of Congress to patch up the holes Congress put in price control authority. Earlier Arnall had predicted the cost of living will set a new high every month for the next year unless strong action can be taken.

Arnall told a television audience Tuesday night that the price of food was the highest in history and that the drought would cause prices "to go up appreciably in the months ahead."

However, Agriculture Secretary Brannan asserted later this week that the drought was not serious enough to raise food prices generally. He pointed out that tobacco and cotton crops that are not used for food were the principal crops hit.

He said, in fact, that one immediate result of the drought might well be lower prices for beef. This is because the South's hay crop has been nearly lost so that cattle growers may be forced to move their animals to market immediately.

About ten states have been declared "disaster areas" by USDA because of the drought.

ing through any pen or runway that is used for handling stocker and feeder pigs. The arrival of the animals shall be timed so that they can go directly for slaughter at the end of the day's regular kill. The regular meat inspection ante-mortem examination shall be made of the hogs on arrival and those that are not permitted to go in for slaughter either as passed for slaughter or suspects shall be condemned and promptly tanked and rendered as inedible. Each vehicle used in delivering the animals shall be cleaned and disinfected before leaving the premises. The runways, pens, and other facilities up to the scalding vat shall be cleaned and disinfected at the end of the kill.

"No special disinfection is required for the scalding vat, scalding vat water, hair, toenails, blood, or any of the equipment used in connection with the handling of the carcasses and products from quarantined hogs. The usual meat inspection requirements suffice for this purpose. All inedible offal including intestines will be tanked and rendered as inedible, all edible fat rendered in the usual way, and all other edible portions of the carcass subjected to heating to at least 156° F. momentarily, or for temperatures lower than that, to a minimum of 145° F. and held for 15 minutes. All carcasses shall be boned and the bones tanked and rendered as inedible.

"The carcasses and meat derived from quarantined animals will be held separately in the establishment but only to the extent that it is necessary to avoid their coming in contact with meat of other animals that is to be distributed in a fresh uncooked condition from the plant. No segregation is necessary after the restricted product enters the processing department such as sausage manufacture, canning, and the like. Floor sweepings or any discarded material that might contain unprocessed pork tissue from the restricted product must be disposed of by being subjected to adequate heating such as inedible rendering, incineration, or the like. The skins, if not processed in accordance with the foregoing in the plant may be shipped under seal to gelatin plants approved by the Bureau. Carcasses and meat derived from quarantined animals may be moved for further processing under seal from one federally inspected establishment to another such establishment.

Instructions: The movement of swine under this proviso through clean stockyards in a quarantined area is conditioned on the yards maintaining an accurate record of such shipments so that they can be readily and definitely identified should circumstances occur following a shipment that would require the swine to be handled according to the processing requirements of this section (Section 76.12). The destinations of the shipments are limited to federally inspected meat packing plants to assure that the swine will receive an adequate ante-mortem inspection before they are slaughtered.

"(2) No swine products shall be



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moved interstate from any quarantined area specified in Sec. 76.10 except to an establishment specifically approved for the purpose by the Chief of the Bureau, for processing in a manner approved by said Chief as adequate to prevent the spread of said disease: Provided, however, That the following may be moved interstate from a quarantined area without regard to the foregoing restrictions, but under such conditions as may be prescribed by the Chief of the Bureau to prevent the spread of vesicular exanthema: (i) Swine products identified by warehouse receipts or other information satisfactory to said Chief, as having been derived from swine that was slaughtered prior to July 25, 1952; (ii) Swine products which have been processed in the course of normal establishment procedures in a manner approved by said Chief as adequate to prevent the spread of vesicular exanthema.

"Instructions: The procedures approved by the Chief of Bureau are outlined in the foregoing as "Instructions" following the first paragraph of this section (Sec. 76.12 (a)).

"(iii) Swine products derived from swine which (a) were moved into the quarantined area specified in Sec. 76.10 directly to a clean stockyard and (b) were slaughtered, immediately upon their removal from such stockyard, at an establishment specifically approved for the purpose by said Chief;

"Instructions: Approved establishments are limited to federally inspected meat packing plants.

"(iv) Swine products derived from swine which were moved into the quarantined area from a point outside the quarantined areas specified in Sec. 76.10 directly to a slaughtering establishment and there slaughtered immediately upon arrival, under conditions approved by said Chief.

"Instructions: Unless circumstances surrounding the handling of the swine were such as to require their classification as exposed or infected, the swine may be handled without restrictions in the slaughtering establishment and no special processing required.

"The Chief of the Bureau may authorize the movement of swine and swine products not otherwise authorized by

this section under such conditions as he may prescribe to prevent the spread of vesicular exanthema. The Chief of the Bureau may require that swine and swine products which have been exposed to or have been affected with vesicular exanthema, and which are moved interstate under this section from any quarantined area to an approved establishment for slaughter and processing or for processing, as the case may be, shall be moved under Bureau seal or accompanied by a representative of the Bureau.

"(b) Through a quarantined area. No swine or swine products which are moved interstate in transit between points outside the quarantined areas specified in Sec. 76.10 through any such quarantined area shall be unloaded in any such quarantined area unless all facilities to be used therein in connection with the unloading have been approved for such purpose by the Bureau and have been cleaned and disinfected before such use in a manner approved by the Bureau and under the supervision of a person authorized for the purpose by the Bureau.

"Instructions: This paragraph (76.12 (b)) does not apply to swine products that consist of articles of human food in normal trade channels, pharmaceuticals or swine products that have been so treated as to make them safe.

"76.13 Disinfection of facilities. Railroad cars, trucks, boats, and all other facilities, including facilities for feeding, watering, and resting swine, which are used in connection with the interstate movement of swine or swine products from a quarantined area specified in Sec. 76.10 shall be thoroughly cleaned and disinfected immediately after each such use. Two percent sodium hydroxide (lye) at the rate of one 13-ounce can to five gallons of water or 4 per cent sodium carbonate (soda ash-sal soda) at the rate of one pound to three gallons of water shall be used in such disinfection.

"Instructions: The disinfection requirements contained in this section (76.13) do not apply to facilities used in handling the swine products that are permitted under Section 76.12 to be shipped into, through, or from a quarantined area."



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BRIEFS ON DEFENSE POLICIES AND ORDERS

TRUCKS: Manufacturers are tentatively scheduled to receive permission to build 300,000 trucks in the first quarter of 1953. This would be about 25,000 more than authorized in the third quarter of 1952. There were no fourth quarter determinations.

ALUMINUM: OPS has granted a 5 per cent price increase to producers of primary aluminum mill products and a 1c per lb. increase for producers of primary aluminum pig, alloy pig and primary aluminum ingot.

IRON and STEEL: NPA has announced set-aside orders requiring iron and steel producers to hold percentage reserves of their products to meet the needs of the military, atomic energy and machine tool programs beginning with the fourth quarter. NPA also reduced lead time requirements for October and November deliveries.

TINPLATE: Shipment of all types of tinplate except hot-dipped to customers, including export, has been permitted by NPA. Hot-dipped remains under strict control for the domestic perishable food pack.

PAPER and PAPERBOARD: NPA reduced the amount of their products that manufacturers of paper and paperboard must reserve each month for filling of government orders. Several grades were eliminated in the amendment to M-36.

COPPER: NPA has increased the quantity of copper and aluminum which may be self-authorized for most construction. Self-authorization was increased for industrial plants, highway maintenance and construction.

STEEL: NPA has set up a new set of priorities for issuing fourth quarter steel allotments for all industrial expansion projects. The new priorities give NPA power to decide which come first.

SPICES: OPS has shifted price importers and grinders to pricing under the import price regulation. OPS also lifted controls on domestically produced spices and herbs.

NPA to Remove Cellophane From Scarcity List

Rumors of an impending cellophane shortage have been dispelled by a statement issued recently by the National Production Authority: "Cellophane production is now more than adequate to meet present demands and no immediate shortage can be foreseen."

Although cellophane was inadvertently included on the list of scarce materials, NPA officials assured members of the cellophane manufacturers industry advisory committee that steps are being taken to have it removed.

"There is no backlog of orders, industry is operating below capacity and new production facilities are being added," the cellophane manufacturers said.

Will End Controls in Canadian Foot-Mouth Area

The Rt. Hon. J. G. Gardiner, Canadian minister of agriculture, has announced that the general quarantine on the foot-and-mouth disease infested area in southern Saskatchewan will be lifted August 19. With the lifting of the quarantine, Canada would officially be declared free of the disease, he said.

Gardiner said that livestock brought onto the quarantine land for restocking would be admitted under permit and kept under observation of federal and provincial veterinarians until August 19 when all restrictions including operation of disinfecting stations on highways leading from controlled areas, would be lifted.

The minister reported that no cases of foot-and-mouth disease had been found since May 31, when the last infected and exposed animals were disposed of.

AOCS Research Work

The American Oil Chemists' Society has announced that it will undertake research on crude vegetable oil, soybeans, peanuts, cottonseed, oilseed meal and tallow and grease. R. W. Bates of Armour and Company, Chicago, is chairman of this Smalley check sample work for the 1952-53 season.

Among the technical articles in the August issue of the AOCS Journal, the meat industry would be interested in at least two: "The Fatty Acid Content of Meat and Poultry Before and After Cooking" by Irene C. L. Chang and Betty M. Watts, Syracuse university, and "Variations in the Chemical, Physical and Organoleptic Properties of Soybean Oil Hydrogenated under Widely Varying Conditions," by R. J. Sims, Swift & Company, Chicago.

New Chesapeake Bay Span

A new major link in the east coast highway system was provided by Maryland with the opening July 30 of the \$45,000,000 Chesapeake Bay Bridge. Besides linking Maryland's eastern shore with the "mainland," the new span also connects New York and New England with the South by a route that avoids Baltimore, Philadelphia and Washington.

Deny Freight Application

The Interstate Commerce Commission has denied application No. MC-69054, Sub. 6, Rowley Interstate Transportation Co., Galena, Ill. The application sought permission to transport pork products from the Midwest to the Pacific Coast.

Grasslands Congress

The Sixth International Grassland Congress will meet at Pennsylvania State College, State College, Pa., August 17-23. Representatives from all over the world who are interested in the development of grasslands will attend the meeting.



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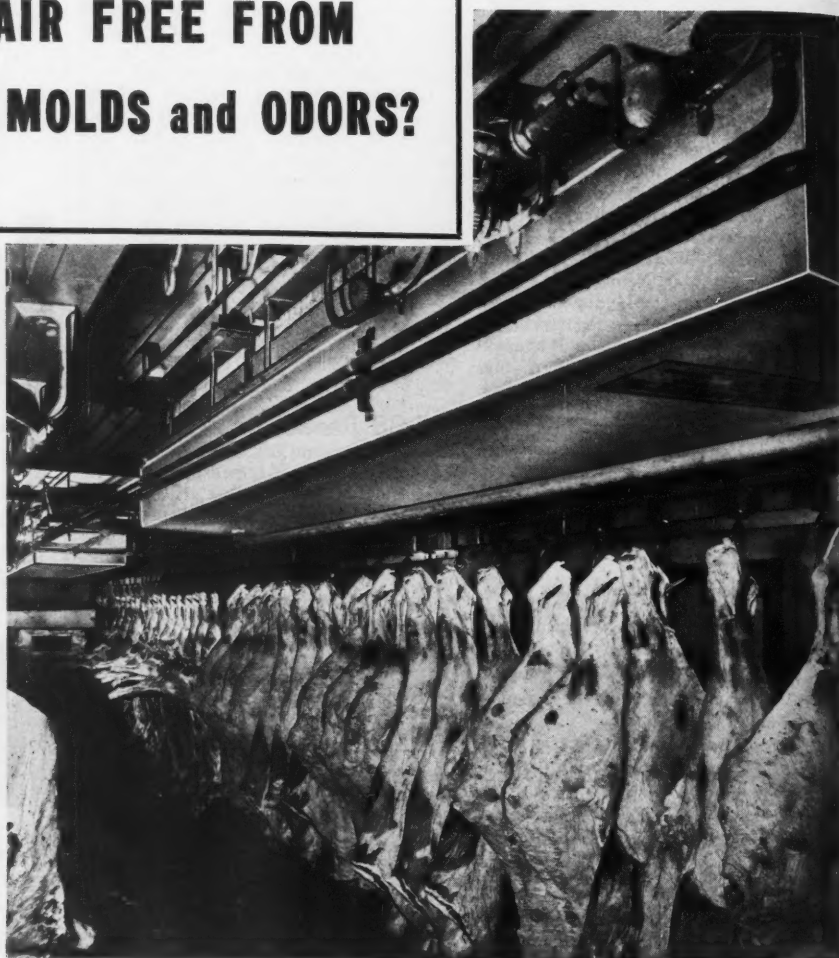
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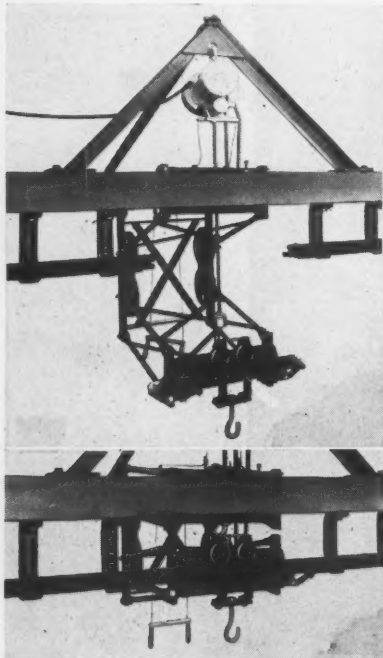
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PLANT OPERATIONS

IDEAS FOR OPERATING MEN

New Cage Hoist Speeds Loading of Ham, Bacon Trees

To facilitate loading of ham and bacon trees preparatory to smoking or other processing, Meat Packers Equipment Co., Oakland, Calif., has developed an electrically-operated Cage Loading



Rail Hoist. The device can eliminate the need for a platform wherein one operator has to hand the ham or bacon to the man on the platform for hanging.

With the new hoist it is only necessary to lower the tree to a proper height where one operator can remove the product from the washing table and hang it directly on the tree. When the first station is loaded, the tree can be raised further for loading the second station and again for a third station if three or more station trees are used.

When the tree has been loaded, a pull-rope control permits the cage to rise to the level of the overhead tracking where it automatically engages with the rail as shown in the lower photo. The cage can then roll to the smokehouse and another one be positioned for loading. Suitable stops are provided to prevent the trolley from rolling off during loading and stops are also provided to prevent the trolley from rolling off of the permanent rail section.

The hoist, as illustrated in upper photo, has a maximum travel of 39 in., which allows the highest rail to become

working height. The unit is durably constructed and is practically foolproof, the maker claims. It is regularly furnished with a 1,000-lb. electric hoist, complete and ready for mounting on a standard track set up.

According to Mepaco, about the only information needed for installation is the thickness and width of the rail, the space between the beams where the hoist is to be mounted and length of the hangers. Templates are furnished for cutting rail to adapt to the unit.

CARE AND MAINTENANCE OF CHAIN DRIVES

Proper lubrication, maintenance of good operating conditions and care in installing shafts, sprockets and chains are essential factors in efficient operation of chain drives, it was pointed out recently by Joseph de Feher, U. S. Office of Technical Services, in the

Small Defense Plants Administration's "Technical Aids for Small Business." Mr. de Feher's remarks were divided under two headings as follows:

1. **Selection and Use of Lubricants.** If the lubricating material is selected with the necessary care and applied properly, it has ample chance to separate all contacting surfaces and provide the necessary cushioning effects between the chain and the sprockets. Friction and power wastes will thus be reduced to the minimum.

While slow-running chain drives are often operated with very little or no lubrication, it is far better to lubricate them periodically. Slow-running drives usually are lubricated by hand. It should be a definite safety rule in all plants, however, never to lubricate fast running chains by hand. Chains should be enclosed, when possible, in some type of housing or casing and an approved type of automatic lubrication used.

If chains are operated at high speeds of 2,000 ft. per min. or over, and ordinary lubrication used, the lubricant is centrifuged off the running chain. Experienced technicians recommend a forced-feed pump arrangement which will get the oil between the links, pins

Clean Motors Make Maintenance Easier

A clean truck motor or chassis is easier to service and repair than a dirty one, automotive superintendents generally agree. Savings as high as a third in maintenance time have been reported. A clean motor is an easy motor to work on. The various screws and heads can be located promptly and tools quickly applied.

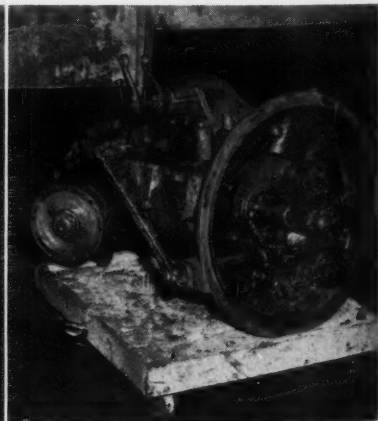
Further the mechanic loses no time cleaning tools or his hands before proceeding to the next step. In routine inspections, the clean motor permits a more thorough and accurate examination. A leaky gasket, for example, is readily detected on a clean motor, while on a motor covered with dirt and grease it might go unnoticed for some time.

Besides its advantages to the garage maintenance department, a clean motor may be valuable to the driver. In an

emergency it may facilitate on-the-spot adjustment of some minor trouble by the driver.

The cleaning of a motor can be a simple task taking about 10 minutes, according to engineers of the Oakite Products, Inc. Their method calls for the use of an Oakite steam gun and a proper detergent mixed in a concentration of 2 to 4 oz. per gal. of water, depending upon the soil deposits on the vehicle. Working steam pressures of 40 to 60 psi. are needed. The detergent is not preheated as the steam pressure keeps the solution at the nozzle of the gun at 160° F. At these temperatures and concentrates of detergent there is no danger to the motor or any of its component parts.

The accompanying illustration shows two transmission assemblies. The left was cleaned by the Oakite method.



and bushings. A drip feed lubrication method is generally considered adequate for chains running at normal speeds. Many maintenance men apply oil by brush to chains running at slow speeds. If temperatures are much above normal, a thick oil having considerable body should be used.

2. Good Operating Conditions for Sprockets and Chains. Sprockets should be examined periodically since misalignment of them will greatly shorten chain life. Check the side faces with a straightedge.

If the sprocket teeth are worn, avoid using that sprocket with a new chain, otherwise the life of the drive will be considerably shortened. If worn sprockets must be used, reverse their position on the shaft. Hook-shaped teeth will ruin any chain. It is better to use new sprockets that fit the chain and re-check the alignment. Watch for an excessive of amount of slack in the chain. Such a condition is destructive and may cause the chain to jump from the sprockets and possibly break and cause injury to operator and equipment.

If the chain is exposed to dust or grit, it should be thoroughly cleaned occasionally by washing in gasoline, kerosene or hot soda water. After washing, the chain should be bathed in neutral mineral oil or melted graphite grease. Remount the chain on the sprockets to run in the same direction and with the same side up.

If new keys must be used, be certain that they fit well on the shafts and in the sprockets and that all burrs on the shafts and sprockets are removed. Examine carefully the condition of the bearings, as worn bearings will throw the drive out of proper alignment and cause incorrect tension. Such shaft bearings should be repaired before the chain is replaced.

If an additional chain drive installation is required on an older machine, be certain that the center distance is great enough to allow for proper sprocket clearance. To maintain the correct chain tension in such an installation and to make sure that the shafts are level and parallel, do not depend entirely on bolt tightness but supply additional rigid foundation and anchoring that will keep the equipment in proper position. When making the installation also be sure that the chain ends are drawn together on the large wheel.

For the selection of the number of teeth, size of chain and sprockets, maximum power that can be transmitted, maximum allowable revolution of the sprockets and other limitations, it is best to consult the data sheets and handbooks of the manufacturers. Otherwise, the unit may not function properly, and finally will break down.

Delaware River Bridge

The governors of Pennsylvania and New Jersey have authorized construction of a six-lane bridge over the Delaware river between South Philadelphia and Gloucester, N. J.

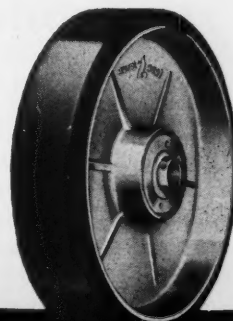


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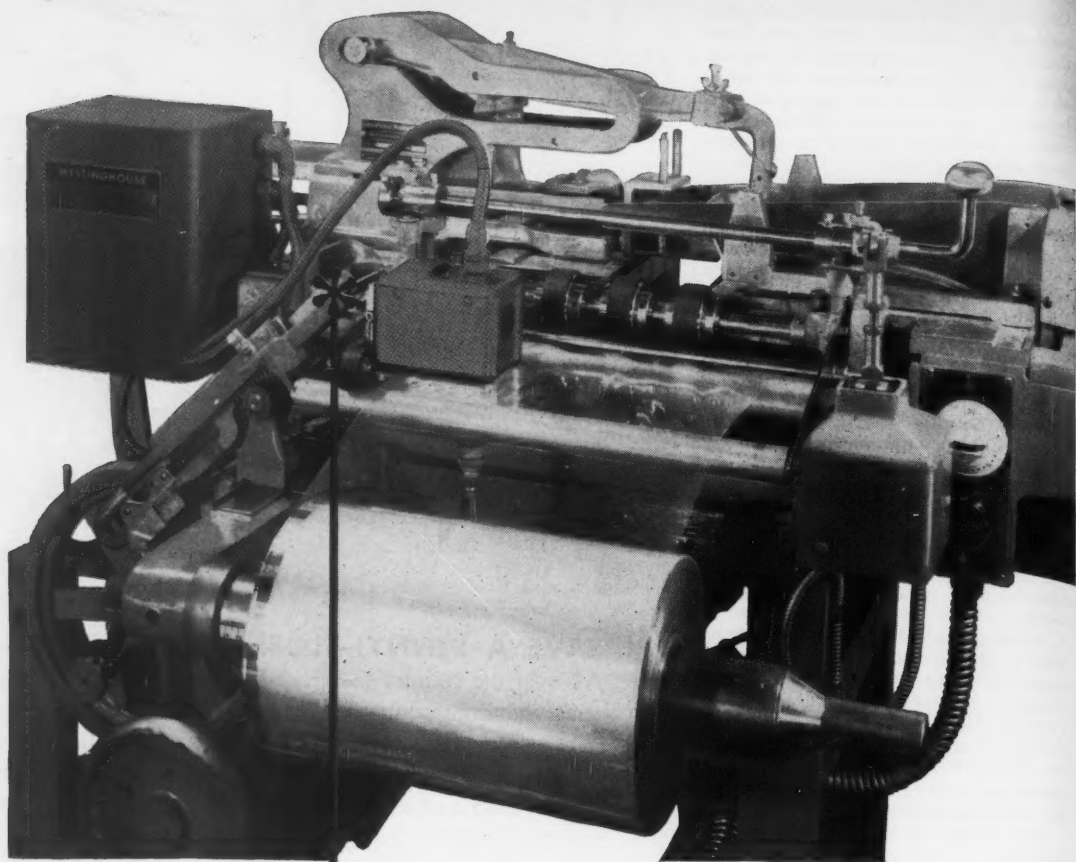
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Westinghouse and Hayssen Develop Drive—The drive for this Hayssen machine for packaging meats, vegetables and other products is a good example. Together, Westinghouse and the Hayssen Manufacturing Company's engineers worked out a drive that is perfectly matched to the needs of this machine.

Fast Production of Identical Packages—For instance, the electric eye "register regulator", shown above, scans the overwrap material as it is fed into the machine and "tells" the cutter bar exactly when to cut off a sheet. The entire wrapping operation itself is also completely automatic—the operator simply feeds the machine and stacks the packages. The result is fast production of identical packages with the printing always in the right position.

Call Westinghouse When You Buy—If you have a problem that involves drives for your food processing machines or any electrical requirements for your plant, call on Westinghouse. In addition to the right electrical equipment for the job, the priceless ingredient Westinghouse offers you is the skill of broadly experienced engineers in putting together the right combination of these devices.

J-94923

YOU CAN BE SURE...IF IT'S
Westinghouse

**EQUIPMENT FOR
FOOD PROCESSING**



Long Range Program to Improve Mexico's Meat Industry Is Announced

President Miguel Aleman of Mexico has ordered a complete revamping of the Livestock Division which operates as a part of the Department of Agriculture. He hopes by the move to strengthen the disorganized cattle industry.

Secretary Nazario Ortiz Garza said the division will be expanded from two to eight departments. With foot-and-mouth disease eradicated from Mexico and with the imminent opening of the United States frontier September 1, government officials are anxious to solve some of the problems which have slowed progress in the past, he said.

The eight bureaus of the new Livestock Division are: Milk Industry, Meat Industry, Sheep and Minor Species, Animal Health, Cattle Industry Promotion, Cattle Economy and Registration, Sanitary Service, Veterinary Offices, and an Administrative bureau which will include an institute of cattle research and a consultative council for the industry.

Actual reorganization will be in charge of Dr. Lauro Ortega, assistant secretary of the Livestock Division. Ortega was one of the directors of the joint Mexico-United States Anti-Aftosa Commission which directed the drive against foot-and-mouth disease.

Plans include expansion of the meat industry, to improve strains of stock and establish breeding stations for this purpose. Meat cutting standards will also be developed.

The new Division will also supervise artificial insemination stations and will overhaul pasture areas and develop new grazing lands. It will supervise Mexico's meat packing industry, paying particular attention to technical operations. It will inspect meat, enforce rigid sanitary standards before approving meat and its derivatives and regulate and control exports of cattle on the hoof and canned meat.

Mexican officials admit that the task of accomplishing this program will be a long and arduous one.

West Coast Packer Dies

Mose H. Foorman, 61, co-founder of the Merchants Packing Co., Los Angeles, died recently in Santa Monica, Calif. He had been in the meat packing business in Los Angeles since 1920 and was well known in the industry on the west coast. He is survived by his widow, a son and a brother, Dave Foorman, co-founder of the company.

Ten Packers Win Awards for Modernized 1951 Reports

From the 5,000 corporation annual reports for 1951 rated in the *Financial World's* twelfth annual survey, ten meat packing companies were cited with "Merit Award" certificates by Weston Smith, director of the annual report survey. The companies are: Armour and Company, Burns & Co., Ltd., Canada Packers, Ltd., Cudahy Packing Co., John Morrell & Co., Swift & Company, Tobin Packing Co., United Stockyards, Wilsil Limited and Wilson & Co., Inc.

These reports are now candidates for the final judging. From them will be selected a "Best of Industry" award which will receive a bronze "Oscar of Industry" at the Financial World Annual Report Awards Banquet held in October. A year ago the 1950 annual report of Swift won the trophy in its classification.

The chairman of the independent board of judges is Dr. Carman G. Blough, C.P.A., research director of the American Institute of Accountants.

Pioneer California Packer Is Discontinuing Operations

Bayle-Lacoste & Co., San Francisco, which for more than 90 years has been identified with the meat industry in California, terminated operations August 1. The company employed about 70 persons in its San Francisco unit and in plants in Emeryville and San Jose, Calif. The latter plant has been closed for some time and the Emeryville unit closed August 1.

Alfred J. Lacoste, president, said that the company's California Fertilizer Works, oldest in the state, is also being liquidated. Primary reason he gave for retiring from business was that the company was unable to continue under OPS. He said the margin of volume on by-products was not sufficient to support overhead.

Armour Hog Buyer Retires

R. W. Thorne has retired after a long career as a buyer of hogs in the Chicago yards and other leading market centers. He has served Armour and Company as a buyer for 36 years, at Chicago, Fort Worth, Denver and St. Louis. In 1906 Thorne started with the J. M. Doud Commission Co., Chicago. In 1910 he joined Roberts & Oake, Chicago, as assistant buyer. Since 1946 Thorne has been in charge of Armour's Chicago buyers. Fellow workers held a dinner for him at the Stock Yards Inn and presented him with a farewell gift.

Lee Crouch Retires as Morrell Manager at L. A.

Haven M. Smith has been named manager of the Los Angeles branch of John Morrell & Co., Ottumwa, Ia.

He succeeds Lee T. Crouch, who retired July 31 after 31 years with Morrell. Donald J. Courtney has been appointed assistant manager of the branch. Smith, who has been assistant manager at Los Angeles since 1947, joined Morrell in 1935 as an employee of the company's Lincoln, Nebr., branch house. Prior to his transfer to Los Angeles he had developed an excellent sales record in various territories in Arizona. Courtney has been employed in the Los An-



LEE T. CROUCH



H. M. SMITH



D. COURTNEY

geles branch since his discharge from the Army in 1948.

Friends and business associates gathered July 31 at a dinner at the Biltmore hotel to fete Crouch. George A. Morrell, vice president and treasurer of the firm, and M. J. Dunham, manager of the branch houses, were present from the company's headquarters.

Oscar Mayer Closes Its Plant at Prairie du Chien

Oscar Mayer & Co., Madison, Wis., closed its slaughterhouse at Prairie du Chien, Wis., August 8, because it had been operating at a loss. Oscar G. Mayer, jr., vice president, reported that floods the last two springs and the lack of a livestock supply in the area prompted the action. Officials said the plant had lost more than \$100,000 since the first of the year. It employed about 125.

PERSONALITIES and Events OF THE WEEK

►Governor Hugh L. White of Mississippi, spoke at the open house Swift & Company held recently at its West Point, Miss. plant. Others who took part in the program were B. J. Joiner, district manager; Charles C. Ivy, plant manager, and T. J. Ballard, branch house director.

►Marvin L. Warber, who is well known in provision circles and has had 24 years experience in the meat packing industry in Chicago, has become associated with Arnold Bros., Inc. L. H. Davenport, president, Arnold Bros., announced that Warber will follow provision operations for the company. Warber assumed the new post August 4.

►Garland Wilson, vice president, Seitz Packing Co., Inc., St. Joseph, Mo., reported recently that the firm is currently putting special merchandising emphasis on its 1-lb. units of frankfurters, pork sausage and luncheon meats. It is also prepackaging an 8-oz. package of these items to meet the trend for smaller sized consumer units. The company manufactures a full line of sausage products.



GARLAND WILSON

►Mrs. Eva Hauck Goering, wife of Albert W. Goering, president and treasurer of the Ideal Packing Co., Cincinnati, died recently following a long illness. For a number of years she had been secretary of the firm and was widely known in the industry. Other survivors are three sons, Charles, John and Lt. Albert H. Goering, now with the Air Force in Korea.

►K. G. Campbell, production manager for Thomas D. O'Sullivan, owner, O'Sullivan Bros., Sydney, Australia, visited the Chicago offices of THE NATIONAL PROVISIONER this week. Campbell intends to visit industry representatives in Chicago, Los Angeles, San Francisco, Toronto and New York before returning to Australia.

►A bathing beauty contest and a baseball game between production and sales departments were features of the annual picnic of the Galat Packing Co., Akron, O. It was held July 20 at Tomsic Park near the city. Members of Local 18, UPWA, CIO, co-operated with management in arranging the affair.

►A. R. Watkins, president of Hi-Life Packing Co. and Orleans Canning Co., manufacturers of canned pet foods, has announced the purchase of the

Dog Life Corporation, Hamilton, Mich. Sales of the newly acquired unit will be directed by Clarence Jensen, who was with the Dog Life Corporation.

►Jack H. Neumann, executive vice president, Midland Paper Co., Chicago, died recently.

►Assistant manager of Swift & Company's dairy and poultry department, Samuel E. Boyle, recently celebrated completion of 35 years with the company.

►Art Koch, a member of the provision department, smoked meat division, Rath Packing Co., Waterloo, Ia., has been named Iowa amateur golf champion. In a recent match, Koch defeated Rod Bliss, who was former Iowa and Nebraska amateur golf champion, two and one, in a 36-hole final match held at Byrnes Park in Waterloo.



ART KOCH

►The annual picnic for employees of Reliable Packing Co., Chicago, was held July 19 at Royal Oaks picnic grove.

►Sale of the former Pass Packing Co., West Helena, Ark., to the Carroll Packing and Distributing Co., is scheduled to be completed at an early date. Byron T. Cline, president of the new firm, said the Reconstruction Finance Corporation had purchased the plant at a foreclosure sale several months ago. Purchase price was not disclosed. The Carroll firm was recently granted a state charter. In addition to being president, Cline is serving as treasurer. Howard M. Groves is secretary and Dr. L. F. Hayden, vice president. Groves has owned and operated the Carroll Packing Co. at Paragould since 1948. This unit will serve as a distribution outlet.

►C. E. Fuller, San Francisco branch house manager for Swift & Company, recently was presented a 40-year Swift service pin by E. H. Whitaker, district manager of Swift west coast branches. Fuller started with Swift in St. Joseph. After working in Chicago, Denver and Los Angeles, he became manager of the Fresno branch in 1921. He was transferred to Sacramento in 1930 and has headed the San Francisco operation since 1935.

►Top honors in the annual summer sausage campaign of Hunter Packing Co., E. St. Louis, Ill., were awarded to William Mathias, sr., St. Louis city salesman, and Rudy Pruett, country salesman at Rector, Ark. The campaign, held May 26 to July 7, was highlighted by special advertising drives in newspapers, billboards and over television.

►R. E. Cowan, who had been manager of Swift & Company's Lake Charles, La. plant, has been trans-

Canada's "Big Three" Sign With CIO Packinghouse Union

F. W. Dowling, Canadian director of the United Packinghouse Workers of America, CIO-CCL, announced that an agreement has been reached between the union and the "Big Three" of Canada's meat packing industry—Canada Packers, Burns & Co. and Swift Canadian Co. Dowling said the agreement covers 10,000 employees in 22 plants of the three companies. Terms of the agreement will not be disclosed until they have been approved by the union's membership, he said. The union's 23-man policy committee already has approved them.

Dowling's statement indicated that about 3,000 employees in smaller independent plants are expected to follow the lead of the three larger plants.

Armour Announces Several Changes in Soap Department

Appointment of four new divisional sales managers for Dial and other household soaps was announced by J. A. Gray, household soap sales manager for Armour and Company.

W. N. D'Angelo was named sales manager for the Chicago city district and G. A. McCullough will direct sales in the territory surrounding Chicago. R. C. Reid will succeed D'Angelo as sales manager of the Jacksonville, Fla. district. S. W. Dale will fill the post vacated by Reed at Memphis, Tenn.

Swift to Expand at Houston

Swift & Company has announced that it will begin a construction and conversion project in Houston, Tex., consisting of a \$650,000 fertilizer plant and converting an existing cotton oil refinery into a branch house. The fertilizer plant will be a one-story and mezzanine structure, containing 47,520 sq. ft. of floor space. The branch house will process edible products which Swift manufactures.

ferred to the President's office in Chicago. K. W. Bruder has been appointed manager of the Lake Charles plant. For the past two years he has been manager at Hallstead, Pa. Succeeding Bruder is W. G. Orwin, who has been with Swift since 1929, except for several years in the armed forces. At the time of his new appointment he was in the President's office.

►Louis Burk, Inc., Philadelphia, sponsored a series of "Burk Days" during the first week of August at Willow Grove Amusement park in Philadelphia. Tickets to the park's amusement rides were distributed by Burk through dealers in the Philadelphia area. The merchandising was aimed to focus city-wide attention on the company's frankfurters, and heavy store promotion was used.

►Once every six months the restaurant at the plant of John J. Felin & Co., Philadelphia, is converted into a Red Cross "blood bank." Felin em-

ployes have responded generously when a mobile unit visits the plant.

►Ralph V. Lynch, 61, formerly manager of the Armour and Company branch at Helena, Ark., died recently.

►Albert T. Luer, president, Luer Packing Co., is a member of the Los Angeles committee of the National Jewish Hospital at Denver, it was reported by Stanley Bergerman, chairman of the committee. The Los Angeles committee is one of many throughout the United States raising funds to support the hospital, a national, non-sectarian, free tuberculosis institution.

►W. A. Krug, 64, manager of the reclamation department, Armour and Company, E. St. Louis, Ill., retired recently. He was one of the organizers of the Armour Men's Club there and had been president since 1937.

►J. James Sallee, 62, chief engineer, Swift & Company unit at Mt. Vernon, Ill., died recently.

►R. A. Rath, chairman of the board of the Rath Packing Co., Waterloo, Ia., has been elected a member of the taxation committee of the National Association of Manufacturers.

►J. M. Foster, president, John Morrell & Co., Ottumwa, Ia., recently announced that E. J. Grier would resume his duties as secretary and general counsel. Following the closing of the company's Topeka, Kans. plant, Grier was temporarily appointed assistant to the president in order that he could devote most of his time to the liquidation of the Topeka properties.

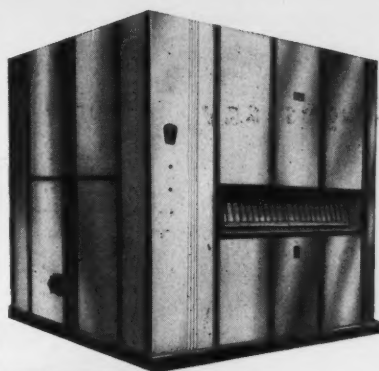
Plan Entertainment for Ladies at AMI Meeting

Each year the American Meat Institute plans a special program of entertainment for women attending the annual meeting. What is believed to be an especially attractive calendar of events has been arranged for this year.

On Friday, October 3, there will be a guided tour of the Chicago Art Institute, starting at 2 p.m. One of the best-known cultural landmarks in Chicago is the collection of French impressionists owned by the Art Institute. This collection and many other valuable paintings and other works of art are on display there. The Art Institute is only a few blocks walk from the Palmer House, headquarters for the annual meeting.

A bus tour of the North Shore, Monday, October 6, is another feature. It will begin at 11 a.m., with luncheon served in the Crest Room of the fashionable Orrington hotel, Evanston. Buses will follow Chicago's scenic Outer Drive and go up farther north through some of the beautiful sections of the North Shore.

At 10:30 a.m. Tuesday there will be a special convention session for ladies. This part of the ladies' program was so well received last year that it is being repeated. A varied program is planned, with a luncheon following.



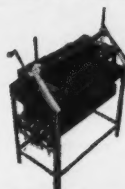
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ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking or shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

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Efficient Materials-Handling at the "Grass Roots" Level



CASTERS



Model 4-807-65 Swivel fork caster—ideal for medium weight industrial equipment

• No matter how modern or streamlined your truck fleet, it's no better than the wheels and casters it rolls on. Surprising—how a few dollars spent for Colson casters can increase the efficiency of hundreds or thousands of dollars worth of rolling stock. There's a Colson for every need—from light casters for office furniture to heavy-duty jobs of 1500 pounds capacity.

Colson also manufactures a wide range of trucks—hand trucks, platform trucks, box trucks, drum and barrel trucks and Lift-Jack Systems. Write us or consult your phone book (under "Casters" or "Trucks—Industrial") for the Colson representative near you.

Write today for free 68 Page Caster Catalog

THE COLSON CORPORATION

ELYRIA, OHIO

CASTERS • LIFT JACK SYSTEMS • INDUSTRIAL TRUCKS

These Shellmar packages say
"Serve yourself"



Shellmar, originator of visual packaging for meats, has a way of developing Successful Package Creations with *extra* eye-appeal that adds up to *extra* sales. Multi-color printing, skillful designing quickly establish brand name identity . . . spark impulse sales and build many repeat purchases.

For rolls, sheets or preformed envelopes—in Cellophane, Shellene, Pliofilm or Lumarith—call in a Shellmar Packaging Counselor and his gold mine of ideas.



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Plants: Mt. Vernon and Zanesville, Ohio • South Gate, Calif.
 Columbus, Ga. • Mexico City
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New Group Formed to Further Research on Agricultural Products

Industries which are interested in agricultural developments are being canvassed for membership in the new Agricultural Research Institute. The ARI was organized late last year under the auspices of the National Academy of Sciences-National Research Council at the request of about 100 scientists, representatives of agricultural industries and agricultural research agencies.

The Agricultural Research Institute is intended to foster collaboration of agricultural scientists in promoting research and practices which will best develop our agricultural resources. The plan provides a dual arrangement for, first, the ARI as a functional and fiscal organization of voluntary participant members and, secondly, the Agricultural Board, a group of scientists appointed by the NRC to survey independently the scientific potential of agriculture.

Dues paying members of the ARI will come from companies engaged in production, processing or marketing of agricultural products, and those providing equipment or supplies for these industries. Non-dues paying members will be drawn from state and federal agricultural experiment stations, scientific societies and others in nonprofit agricultural research.

Several prominent meat packers were members of the organizing committee of the Agricultural Research Institute. R. C. Newton, vice president in charge of research, Swift & Company, served as chairman. Others were Victor Conquest, vice president, Armour and Company, in charge of research, and John Knowles, vice president, Libby, McNeill & Libby.

Further information may be obtained from the office of the ARI, 2101 Constitution ave., Washington, D. C.

Large Supply of Feed Grains Forecast by USDA

With the effects of the drought yet to be recorded, feed supplies including grains and by-product feeds were estimated at 172,000,000 tons in 1952-53, approximately 2,000,000 tons above 1951-1952 but smaller than the years 1950 and 1949. The July 1 USDA report included production of 125,000,000 tons of feed grains, which is 11,000,000 larger than in 1951 and second only to the record of 135,000,000 tons in 1948. This was estimated as sufficient to meet both domestic and foreign requirements during the year. There will be a carryover at the beginning of 1952-53 of at least 20,000,000 tons.

Armour Cuts Tryptar Price

The Armour Laboratories, Chicago, has cut its price of Tryptar, its brand of highly purified crystalline trypsin. Trypsin is an enzyme from the pancreas which can digest dead tissue without affecting healthy tissue.



Exhibit Sales Aids For Operation 85

AS PART OF Armour and Company's eighty-fifth anniversary, being celebrated this year, the company is sponsoring a sales contest called Operation 85 for its general line salesmen.

The merchandising department, which provides special support for Operation 85, this week placed on exhibit in Armour's Chicago plant the tools it uses in boosting sales.

Personnel from the entire plant were invited to attend the exhibit at which birthday cake and other delicacies were served.

In upper photo, Marie Gifford, home economist, cuts slice of cake for N. F. Sammons, manager, merchandising department. Below is B. O. Brooks, manager, merchandising display section. The right photo shows Ralph E. Whiting, general advertising manager, accepting a tidbit from an attractive hostess. The handsome hog with the violin is a lifelike model that provided "synthetic" music.



B & D Cost-Cutting Machines. . .

process meats faster . . . increase packer yields!

Combination RUMPBONE SAW & CARCASS SPLITTER
splits entire carcass with speed and accuracy!

CATTLE DEHORNING SAW

is portable . . . permits frequent, speedy sterilization!

UTILITY SAW

recommended for accurate cutting of veal carcasses!

PRIMAL CUT SAW

breaks down carcasses while on the rail or cutting table!

HAM MARKING SAW

produces perfect cuts with no bone splinters . . . saves time!

BEEF BREASTBONE OPENER

brings new speed and precision to rail and pritch plate!

HOG SPLITTER

enables the operator to achieve a perfect cut in 8-10 seconds!

HOG BACKBONE MARKER

assures perfectly split carcasses every time!

PORK SCRIBE SAW

improves the sales appeal of pork and belly products!

BEEF SCRIBE SAW

guarantees a perfect scribe . . . eliminates costly mis-cuts!

BEST & DONOVAN has pioneered in the development of high-speed, precision-built cost-cutting machines. There is no substitute for top performance . . . choose wisely . . . buy BGD! Write for descriptive data.

INVEST IN THE BEST . . .



BUY ONLY BGD MACHINES!

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Get BETTER Control with POWERS FLOWRITE VALVES



Special Cast Iron Housing and Top Only 4 Bolts

Compressed Air or Water Operated

Controls Flow of Steam, Water, Oil, Gases

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1 VALVE TOP—Durable moulded neoprene diaphragm (1) has positive sealing bead which provides increased sealing action with increasing control pressure. Efficient diaphragm form insures ample and constant operating power thru full travel. Piston Plate Assembly (2) has a free floating thrust plate which absorbs side thrust. Closely guided piston plate maintains stem in accurate alignment.

3 ADJUSTING SCREW—Ball bearing non-rising type with starting pressure adjustable from 0 to 17 psi. Has enclosed rust proofed steel spring for full travel in 5 or 10 psi. control pressure change.

4 BONNET ASSEMBLY—Polished stainless steel stem in preformed lubricated metallic packing insures long life and low hysteresis.

VARIETY of VALVE BODIES
Sizes 1/2" thru 8"

For line pressures below 250 psi. Rugged construction to withstand piping strains.

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Reduce Maintenance with FLOWRITE VALVES

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FOLLOW the TREND



"OLD-TYME" FRANKS

OLD-TYME FRANKS (Sheep Casing Franks) are being promoted by more and more sausage makers, using 2 color plastic "silent salesmen" Price Cards which feature the "OLD-TYME" trademark, together with their brand name. With 9 plastic numerals and butcher's pin featuring your own brand name, only 15c per unit. Add new salespower to your Frank sales . . . ORDER PRICE CARDS TODAY. (Minimum order 200 cards)

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CHICAGO • NEW YORK • SAN FRANCISCO

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REFRIGERATOR FANS



blow upwards!

- Keep coils from frosting
- Dry up moisture
- Kill odors

SAVE THEIR COST EACH MONTH

REYNOLDS

ELECTRIC COMPANY

Established 1900

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River Grove, Ill.

NEW TRADE LITERATURE

Round Container Labeling (NL 11): Problems of applying labels to canned and glassed product relating to the labels themselves, temperature of the containers, machinery used in application, and information as to the best type of labels for certain specific products is contained in a new technical service bulletin.—Paisley Products, Inc.

Mechanical Draft Cooling Towers (NL 12): Details on three new cooling towers ranging in capacity from 3 to 100 tons of refrigeration are detailed in an 8-page bulletin. Included with photos and copy is a detailed chart showing items such as dimensions, weights and capacities of the various models.—Binks Manufacturing Co.

Industrial Instruments (NL 13): A handsome 96-page book, "Instruments Accelerate Research," has been augmented to include many new items and the latest designs of various analytical equipment. Complete with illustration and considerable text material, the book is a storehouse of information for the engineer interested in instrument equipment in the laboratory, analytical and the measurement fields.—Minneapolis-Honeywell Regulator Co., Brown Instruments Division.

Roller Chain Information (NL 14): One of the most comprehensive books ever developed on roller chain and its application has just been published. In its 148 pages it offers detailed engineering information on selection, installation, lubrication and maintenance of roller chain for drives, conveyors and sprocket wheels. To facilitate selection of drives for normal requirements, one section of 24 pages contains a comprehensive group of pre-selected drives which are available for delivery from stock.—Link-Belt Co.

Refrigeration Equipment (NL 15): A new catalog detailing a line of refrigeration equipment and containing interesting engineering information pertaining to refrigeration problems has recently been issued.—Buildice Co., Inc.

Industrial Wheels and Casters (NL 17): A complete line of industrial wheels and casters featuring aluminum construction and rubber treads is clearly presented in an attractive 2-color catalog. Complete specifications for the products and the applications for which they are intended are given. Construction features of the seal, casting, bearings, lubrication provisions, top plate, kingpin, etc., are detailed in cutaway half-tone and line drawings.—Aerol Co., Inc.

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The National Provisioner—August 9, 1952

IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

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WEAR-EVER *Aluminum*

SMOKE STICKS



No. 5407—For lightweight products.
Distance between outside edges
15/16", height 27/32".

No. 5408—For heavy-weight products. Distance between
outside edges 1 1/4", height 1 3/32".

These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This eliminates unsmoked "spots". Wear-Ever aluminum smoke sticks don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly-to-food, and won't rust. Their rounded inside corners make them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. Available in any length you require.

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Fill in, clip to your letterhead and mail

A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS



FLASHES ON SUPPLIERS

CINCINNATI BUTCHERS' SUPPLY CO.: William Schmidt, executive vice president of this Cincinnati concern, has announced the appointment of **Victor E. Langner** to succeed the late **James Black** as Chicago branch manager. For the past year Langner represented the firm in the Midwest with headquarters in Kansas City, Mo. Langner started his meat industry career with Armour and Company in 1928 and has had 23 years' experience in the engineering and production end of the industry. He is a registered professional engineer in the State of Illinois.



LANGNER

UNITED BUTCHERS' SUPPLY: This Toledo, Ohio, concern has been appointed sales representative for the Cesco Magnetic sausage trap in the Ohio area. Used on sausage stuffers, this trap is made by Cesco of San Francisco.

SHELLMAR PRODUCTS CORP.: W. R. Eichelberger has been appointed to the post of general sales manager

of Shellmar's flexible packaging division with headquarters at Mount Vernon, Ohio.

GMC TRUCK & COACH DIVISION: Appointment of **Richard C. Woodhouse**, formerly assistant general truck sales manager, as general sales manager has been announced by **Roger M. Kyes**, vice president of General Motors and general manager of the division. Woodhouse succeeds **J. E. Johnson**, who will handle special assignments for Kyes.

A. E. STALEY MANUFACTURING CO.: **Paul D. Kirkpatrick**, veteran sales executive of this Decatur, Ill., firm, has been advanced to assistant manager of the package sales department of the firm's corn division. Kirkpatrick joined Staley in 1934.

SUTHERLAND PAPER CO.: This Kalamazoo, Mich., firm has appointed three new men to its field sales force as follows: **Wilbur C. (Red) Combs**, with Sutherland for eight years, will cover the territory including Arizona and part of New Mexico and Texas, with headquarters in El Paso. **John H. White** will cover the eastern part of Pennsylvania, and **Robert Malaney** will cover part of Minnesota and South Dakota and all of North Dakota.

FAIRBANKS, MORSE & CO.: **R. H. Morse, III**, has been appointed general manager of this Chicago company's Beloit, Wis., works. This marks the fourth generation of the Morse family to join the management staff of the

company. Morse succeeds **Orren S. Leslie** who has been named manager of manufacturing and transferred to headquarters in Chicago.

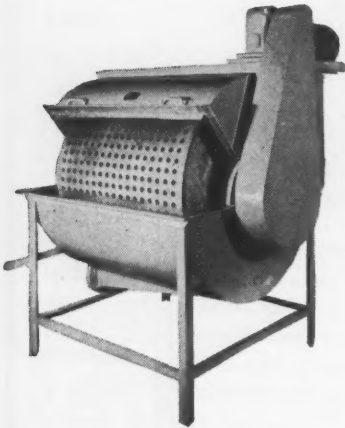
PRESERVALINE MANUFACTURING Co.: **Harry S. Paes**, well acquainted in the meat industry, has joined the sales organization of this Flemington, N. J., firm. Paes will represent Presco in Texas, Louisiana and Mississippi.

GENERAL AMERICAN TRANSPORTATION CORP.: **W. J. Stebler** has been elected executive vice president of this Chicago corporation, it was announced by **Sam Laud**, president.

USDA Recommends New Soybean Grading Method

A new method of grading soybeans which would reflect a "more accurate value" of the commodity than the method now used has been recommended by a USDA research report. The method consists of basing market premiums and discounts on the moisture and foreign material content of the beans.

The amount by which such a change in method would influence prices of soybeans would vary with the quality of the beans. USDA said soybeans now grading U. S. No. 1 would gain, while those grading No. 3 or lower would lose. Department of Agriculture spokesmen said the result "would be a more equitable method of pricing all quality of soybeans."



Cleaner Tripe—Less Waste—with KOCH TRIPE CLEANING EQUIPMENT

KOCH POWER TRIPE WASHER. Strong, heavy-duty machine. All-steel welded construction. Both outer and inner cylinder of galvanized steel. Inner cylinder, 36-in. long and 36-in. diameter, has scraping baffles inside and collars around each hole. Vigorous washing and cleaning action.

No. 1973 Complete with 2-H.P. motor. \$795

KOCH UMBRELLA TRIPE WASHER. Galvanized steel with angle iron frame. Overall diameter 58-in., height 48-in. Cone turned by hand. Place opened tripe on cone and revolve while washing and scrubbing.

No. 2080 Complete with spray-head mixing faucet of cast bronze to be installed over cone. \$125

Made in stainless steel to order.

NEW! KOCH TRIPE CLEANING COMPOUND. Add this chemical cleaner to your washing water for cleaner tripe, with less shrinkage. Helps keep tripe from turning dark. Shortens washing time. Tripe washer stays cleaner, with no deposits of scale. Send for trial order today. Unconditionally guaranteed!

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No. 1978, 300-lb. bbl., per lb. 14¢



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Unemployment Relief Laws Are Liberalized In Some States

Bills increasing benefits or otherwise liberalizing unemployment compensation laws were enacted this year by the legislatures of Arizona, Mississippi, New Jersey and Virginia in extension of a trend which has progressed steadily since the inception of such legislation and which is expected to be further broadened next year.

Requirements for unemployment compensation tax contributions by employers were eased through measures enacted in Arizona and Virginia which also represent a continuing trend to be further pressed next year.

Governor Williams vetoed a Michigan bill which would have temporarily extended unemployment compensation benefits from 20 to 26 weeks and changed the formula for employer contributions to reduce the minimum contribution from 1 per cent of payrolls to ½ per cent for employers with stable employment records.

Proposals for the liberalization of unemployment compensation acts were rejected this year by the legislatures of Delaware, Kentucky, Maryland, Massachusetts and Rhode Island.

A bill to reduce the experience rating schedule was withdrawn from the Louisiana legislature, while New York lawmakers rejected bills to repeal a 1951 law that revised the merit-rating provisions of the unemployment compensation law.

Bills to broaden the application of unemployment compensation laws to include all employers, instead of those with specified minimum numbers of employees, were rejected in Michigan, New Jersey and New York. Although strongly opposed by small business, such measures will be widely sought next year in the states whose unemployment compensation statutes do not already cover all employers, irrespective of the number of their employees.

A bill to tighten up unemployment compensation and cash sickness insurance laws was rejected this year in Rhode Island, with the issue expected to be revived during the 1953 session.

Arizona extended its period of unemployment compensation benefits from 12 to 20 weeks. The new Arizona law also enables employers to obtain lowered rates on their contributions and provides that any person who goes on strike shall not be eligible for benefits regardless of whether there is a stoppage of work as a result of the labor dispute. Arizona employer contributions heretofore have varied from 0.5 per cent to 2.7 per cent of payrolls. Under the new law, the rate can be adjusted downward to 0.25 per cent, according to the employer's terms of contribution.

Bills enacted in New Jersey increased maximum weekly benefit rates for both unemployment and disability insurance from \$26 to \$30 and made various other revisions. The new law authorized the state employment security director to modify requirements that claimants

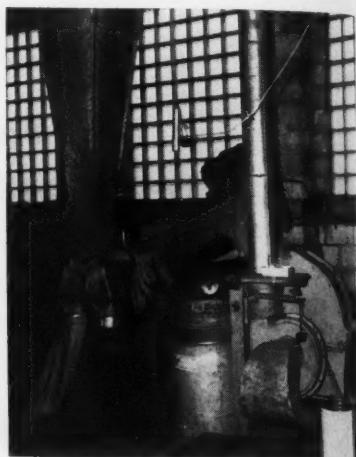
conduct an active search for work, a change long sought by labor. In addition, after four weeks of unemployment, a claimant will be paid for the waiting week. Other changes include new provisions for computing weekly benefits and changes covering employer reporting procedures.

Legislation enacted in Virginia reduced unemployment compensation payroll taxes and increased maximum benefits from \$20 to \$22 a week.

Renderer's Sewage Plant

(Continued from page 16)

free tallow is pumped to the settling tanks and thence to outside storage. Cracklings move forward over the percolator to a horizontal screw conveyor and are finally elevated by a



CYCLONE and bag filler for sacking the firm's cracklings.

similar device to the Anderson expeller. Pressed cracklings go by movable screw to a vertical lift conveyor which carries over a high wall at one end of the rendering room into the adjacent storage and sacking room.

There is almost no manual handling of raw material or finished product after it reaches the plant.

The company's pickup trucks begin to discharge their loads around 4 p.m. and rendering and other operations proceed during the night.

Asks that Business Give Jobs to OPS Personnel

Price Director Ellis Arnall has appealed to business to find places for displaced OPS personnel, fired because of reduced OPS funds. He said that OPS will arrange interviews with applicants and prospective employers on request. Interested concerns should contact the OPS Personnel Division in Washington.

"These experts and specialists know the problems of industry, and they have the added advantage of also knowing government operations and the practical, constructive relationships that can mark a positive contribution to the organization they join," Arnall said.

Meat Production Off Slightly; Drop in Cattle Kill Offsets Gains in Others

MEAT production under federal inspection for the week ended August 2 declined a trifle again, representing the second consecutive drop since the week of July 19. The week's output, estimated at 268,000,000 lbs. by the swine industry in recent weeks, but continued below last year for the sixth straight week. Sheep and lamb kill bested the previous week but held the same as a year ago.

Packers slaughtered 245,000 head of

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended August 2, 1952, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
Aug. 2, 1952.....	245	133.3	97	13.5	771	111.9	202	9.1	267.8
July 26, 1952.....	252	139.1	95	12.9	755	110.1	198	8.9	271.0
Aug. 4, 1951.....	226	118.4	91	12.8	849	125.7	202	8.7	265.6

AVERAGE WEIGHT (LBS.)

Week Ended	Live	Cattle Dressed	Live	Calves Dressed	Live	Hogs Dressed	Live	Sheep and Lambs Dressed	LARD PROD. Per 100 lbs.	Total mil. lbs.
Aug. 2, 1952.....	980	544	255	139	264	145	94	45	15.5	31.6
July 26, 1952....	985	552	250	136	265	146	94	45	15.4	31.0
Aug. 4, 1951.....	963	524	249	141	268	148	95	43	15.5	35.3

the U.S. Department of Agriculture, was 1 per cent under the previous week's 271,000,000 lbs. but was also 1 per cent above the 266,000,000 lbs. reported a year ago.

Slaughter was slightly higher than that of the week before except for cattle, which offset small increases in other classifications. Hog slaughter increased in the face of embargoes at several markets due to vesicular exanthema, a disease which has plagued

cattle during the week against 252,000 the week before and 226,000 last year. Beef production at 133,300,000 lbs. was off almost 6,000,000 lbs. from the preceding week's 139,100,000 lbs. Last year it was considerably less at 118,400,000 lbs.

Calf slaughter rose 2,000 head to 97,000 from the week before, and was 6,000 head above last year. Veal production rose to 13,500,000 lbs. from 12,900,000 lbs. the previous week and 12,

HOG CUTTING MARGINS BEST IN MANY WEEKS

(Chicago costs and credits, first three days of week)

Higher prices for some pork cuts coupled with lower live costs helped bring light hogs back to the plus column for the first time in many weeks. Decided improvements in cutting margins were noted for the two heavier classes as well.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield	
Stimmed hams	12.5	54.3	\$ 6.79	\$ 9.83	12.5	53.3	\$ 6.66	\$ 9.43		12.9	52.3	\$ 6.75	\$ 9.47	
Pork loins	5.6	32.2	1.80	2.61	5.4	31.3	1.69	2.41		5.3	30.4	1.61	2.25	
Boston butts	4.2	46.5	1.95	2.84	4.1	37.0	1.52	2.15		4.1	37.0	1.52	2.11	
Loins (blade in)	10.1	59.4	6.00	8.67	9.8	59.4	5.82	8.17		9.7	59.4	5.76	7.96	
Lean cuts			\$16.54	\$23.95			\$15.69	\$22.16				\$15.64	\$21.79	
Belles, S. P.	11.0	35.7	3.93	5.68	9.5	35.0	3.33	4.73		3.9	30.2	1.18	1.66	
Belles, D. S.					2.1	23.0	.48	.70		8.5	23.0	1.96	2.76	
Fat backs					3.2	8.5	.27	.39		4.5	9.8	.45	.65	
Flats and jowls	2.9	12.8	.38	.54	3.0	12.8	.39	.54		3.4	12.8	.44	.62	
Raw leaf	2.2	9.0	.20	.29	2.2	9.0	.20	.28		2.2	9.0	.20	.28	
P.S. lard, rend. wt.13.7	9.3		1.27	1.85	12.7	9.3	1.18	1.61		10.1	9.3	.94	1.35	
Fat cuts & lard			\$ 5.78	\$ 8.36			\$ 5.85	\$ 8.25				\$ 5.17	\$ 7.32	
Spareribs	1.6	45.0	.72	1.04	1.6	28.3	.45	.65		1.6	24.0	.38	.53	
Regular trimmings	3.2	21.7	.69	1.02	2.9	21.7	.63	.91		2.8	21.7	.61	.89	
Feet, tails, etc.	2.0	9.4	.19	.28	2.0	9.4	.19	.27		2.0	9.4	.19	.27	
Offal & misc.65	1.10			.65	1.09				.65	1.08	
TOTAL YIELD & VALUE	60.0		\$24.57	\$35.75	70.5		\$23.46	\$33.33		71.0		\$22.64	\$31.88	
Cost of hogs			\$23.00				\$23.05					\$22.56		
Condensation loss10				.10					.10		
Handling and overhead			1.20				1.06					.96		
TOTAL COST PER CWT.			\$24.30	\$35.22			\$24.21	\$34.34				\$23.62	\$33.26	
TOTAL VALUE			24.57	35.75			23.46	33.33				22.64	31.88	
Cutting margin			+\$.27	+\$.53			-\$.75	-\$1.01				-\$.98	-\$1.84	
Margin last week40	.55			1.15	1.53				2.32	3.17	

800,000 lbs. of product last year.

Slaughter of hogs, in reversing the trend of the last few months, numbered 771,000 animals compared with 755,000 the week before, but continued below last year's 849,000 head. Pork output rose slightly to 11,900,000 lbs. from 11,000,000 lbs. the week previous, but was much less than the 125,700,000 lbs. a year ago. Lard production amounted to 31,600,000 lbs. against 30,000,000 lbs. the preceding week and 35,300,000 lbs. a year earlier.

Sheep and lamb slaughter moved up to 202,000 from 198,000 the week before and was unchanged from the corresponding period last year. Lamb and mutton production was estimated at 9,100,000 lbs. compared with 8,900,000 lbs. the preceding week and 8,700,000 lbs., indicating heavier average weights than a year ago.

MEAT EXPORTS-IMPORTS

Exports and imports of meats during May, as reported by the U.S. Department of Agriculture:

Commodity	May 1952 Pounds	May 1951 Pounds
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen	328,108	136,128
Pickled or cured	1,214,279	128,477
Pork—		
Fresh or frozen	247,543	1,334,115
Hams & shoulders, cured or cooked	1,390,515	653,174
Bacon	4,663,208	1,392,726
Other pork, pickled, salted or otherwise cured (includes sausage ingredients) ..	1,948,695	699,978
Sausage, bologna & frankfurters (except canned)	100,808	92,094
Canned meats—		
Beef and veal	94,100	120,769
Sausage, bologna & frankfurters	188,106	827,439
Hams and shoulders ..	182,106	501,994
Other pork, canned ..	273,829	
Other meats & meat products, canned ..	89,841	554,608
Lamb and mutton (except canned)	62,898	13,629
Lard (includes rendered pork fat)	46,395,402	68,083,217
Tallow, edible	532,125	251,149
Tallow, inedible	52,491,162	38,033,114
Inedible animal oils, n.e.c. (includes lard oil) ..	1,102,132	275,063
Inedible animal greases & fats (includes grease stearin)	2,960,562	5,206,659
IMPORTS—		
Beef, fresh or frozen	1,558,414	12,537,116
Veal, fresh or frozen		1,453,915
Beef and veal, pickled or cured	6,756,117	6,980,373
Canned beef (includes corned beef)	9,223,820	15,660,282
Pork, fresh or chilled and frozen	13,144	593,769
Hams, shoulders & bacon	3,569,247	3,534,373*
Pork, other pickled or salted	37,441	65,390*
Lamb and mutton	2,764,778	1,455,193
Tallow, edible	500	
Tallow, inedible	179,640	327,218

*Includes many items which consist of varying amounts of meat.

*Revised.

Compiled from official records, Bureau of the Census.

New Zealand Beef for U.S.

New Zealand anticipates sending about 30,000 tons of beef to the United States for the year ending September 30. The quantity is subject to Canada's sending a similar amount to Britain. Shipments are being made under an agreement by which Britain takes Canadian meat banned from the United States due to foot, mouth disease.

Pre-Seasoned Flavor

IS THE SECRET
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The Founder of
H. J. Mayer & Sons Co., Inc.

They all want to know how she gets that wonderful savory flavor. Her "secret" is really the secret formula developed by the Mayer family for the NEVERFAIL 3-Day Ham Cure. In NEVERFAIL, a special blend of aromatic spices is incorporated with the curing salts. Thus the seasoning goes in with the cure...actually pre-seasons every morsel and fibre of the meat as no surface seasoning can do. It adds an extra goodness to the fine old-fashioned, full-bodied flavor of well cured ham. At the same time, NEVERFAIL produces an eye-catching cherry pink color and a uniformly tender texture, firm and juicy.

You may be sure this successful hostess...and her guests...will always buy the same brand of ham. That explains why users of the NEVERFAIL 3-Day Ham Cure have become the leaders in their areas. And remember...the NEVERFAIL 3-Day Ham Cure actually reduces your costs. It shortens the time in cure...and it eliminates the uncertainty and high labor cost of mixing your own curing compounds. Write today for complete information.

Pre-Season your bacon, sausage meat and meat loaves! Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound and in your chopper. Inquire about Neverfail Pumping Cure for pumped bacon.

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	August 6, 1952
Prime, 600/800	52½ @ 53
Choice, 500/700	52½
Choice, 700/900	50 @ 51½
Good, 700/800	48 @ 48½
Commercial cows	37½ @ 38½
Can. & cut.	32
Bulls	38

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	63.0 @ 65.0*
Forequarter	61.0 @ 63.0
Round	91.0 @ 93.0*
Trimmed full loin	16.0 @ 20.0
Flank	45.0 @ 48.0
Regular chuck	30.0 @ 32.0
Fore Shank	43.5 @ 45.0*
Brisket	65.0 @ 75.0
Rib	14.0 @ 17.0
Short plate	59.0 @ 61.0
Back	

Choice:	
Hindquarter	60.0 @ 62.0*
Forequarter	42.0 @ 44.0
Round	83.0 @ 85.0
Trimmed full loin	16.0 @ 20.0
Flank	46.0 @ 49.0
Regular chuck	30.0 @ 32.0
Fore Shank	43.0 @ 45.0*
Brisket	62.0 @ 65.0
Rib	15.0 @ 17.0
Short plate	57.0 @ 58.0
Back	

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.9
Brains	7 @ 9
Hearts	20
Livers, selected	60.9
Livers, non-top	56.9
Tripe, scalded	8 @ 8½
Tripe, cooked	9
Tripe, scalded	8
Lips, unsalted	7 @ 7½
Lungs	7½
Melts	7 @ 7½
Udders	6

(*Ceiling base prices, loose, f.o.b. Chicago)

BEEF HAM SETS†

Knuckles	64½
Insides	62
Outsides	64½

(*Ceiling base prices, f.o.b. Chicago)

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	42.20
Veal breads, under 6 oz.	80 @ 90
12-oz. up	1.02
Calf tongues	34
Lamb fries	73.00 @ 74.10
Ox tails, under ¾ lb.	27.70
Over ¾ lb.	27.70

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	57 @ 60½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	60 @ 64½
Hams, skinned, 16/18 lbs., wrapped	57 @ 59
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ 65n
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	46 @ 58n
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	37 @ 44n
Bacon, No. 1 sliced, 1-lb. open-faced layers	53 @ 59½

VEAL—SKIN OFF†

Carcass (l.c.l. prices)

Prime, 80/150	47 @ 53
Choice, 50/80	47 @ 53
Choice, 80/150	47 @ 53
Good, 80/150	44 @ 47
Good, 80/150	47 @ 50
Commercial, all wts.	40 @ 47

†For permissible additions to cell-tags see CFR 101.

CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	60.00 @ 61.00
Choice, 30/50	58.00 @ 61.00
Good, all weights	56.00 @ 59.00

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	21.00 @ 25.00
Good, 70/down	21.00 @ 25.00
Utility, 70/down	None quoted

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/14...	54.60†
Hams, skinned, 14/16...	52.60*
Pork loins, regular	60.40
12/down, 100's	
Pork loins, boneless, 100's	67
Shoulders, skinned, bone-in, under 16 lbs., 100's	38
Picnics, 4/6 lbs., loose, 32	@ 33
Picnics, 6/8 lbs., loose, 30	@ 31
Bacon butts, 4/8 lbs., 100's	46 @ 47
Tenderloins, fresh, 10's	89
Neck bones, bbls.	11 @ 12
Livers, bbls.	19½ @ 20
Brains, 10's	15.00 @ 15.50*
Ears, 30's	7½ @ 8
Snouts, lean-in, 100's	8
Feet, S. C., 30's	8.10*

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	22
Pork trim., guar. 50% lean, bbls.	24.80*
Pork trim., 95% lean, bbls.	52
Pork cheek meat, trmd., bbls.	40.30*
Bull meat, bon's, bbls.	50
C.C. cow meat, bbls.	45 @ 46
Beef trimmings, bbls.	34 @ 35½
Bon's chucks, bbls.	47 @ 47½
Beef head, meat, bbls.	36 @ 37
Beef cheek meat, trmd., bbls.	36
Shank meat, bbls.	55
Veal trim., bon's, bbls.	42 @ 44½

*Packers ceiling, f.o.b. Chicago.

SAUSAGE CASINGS

(l.c.l. prices)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	75 @ 80
Domestic rounds, over 1½ in., 140 pack	95 @ 1.00
Export rounds, wide over 1½ in.	1.45 @ 1.55
Export rounds, medium, 1½ @ 1½	.95 @ 1.00
Export rounds, narrow, 1½ in. under	1.10 @ 1.20
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	8
Middles, sewing, 1½ @ 2 in.	1.20 @ 1.25
Middles, select, wide, 2 @ 2½ in.	1.35 @ 1.60
Middles, select, extra, 2½ @ 2½ in.	1.95 @ 2.00
Middles, select, extra, 2½ in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 26
Dried or salted bladders, per piece:	
12-15 in. wide, flat..	15 @ 18
10-12 in. wide, flat..	9 @ 12
8-10 in. wide, flat..	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	3.80 @ 4.20
Narrow mediums, 29 @ 32 mm.	3.60 @ 3.80
Medium, 32 @ 35 mm.	2.30 @ 2.2
Spec. med., 35 @ 38 mm.	1.80 @ 1.90
Export bungs, 34 in. cut.	20 @ 28
Large prime bungs, 34 in. cut	16 @ 19
Medium prime bungs, 34 in. cut	11 @ 16
Small prime bungs	7½ @ 8½
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(l.c.l. prices)

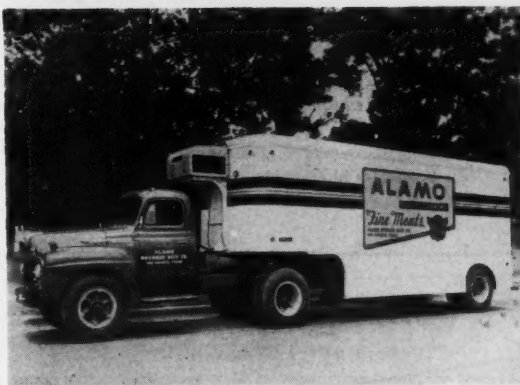
Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	57.0 @ 62.0
Farmer	82 @ 86
Holsteiner	81 @ 86.5
B. C. Salami	90 @ 98
Genoa style salami, ch.	93 @ 1.02
Pepperoni	84 @ 90
Italian style hams	78 @ 83



ARCTIC TRAVELER Presents

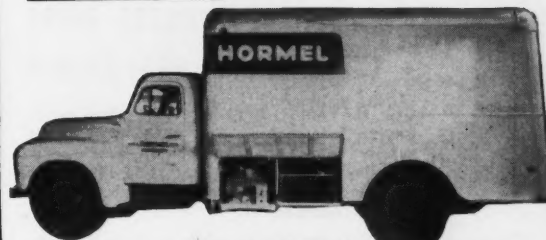
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CONTROLLED
REFRIGERATION
AT LESS THAN
\$1500.

NOSE MOUNTED



MODEL 100 NCA
for TRUCKS or TRAILERS

SKIRT MOUNTED



MODEL 100 SCA

Both models are electrically rather than mechanically driven over the road and have 110-220V AC provided for operation at the dock.

FOR DETAILS WRITE

American
MANUFACTURING COMPANY
MONTGOMERY, ALABAMA

N.Y. SALES OFFICE - 53-09 97th PLACE

CORONA, LONG ISLAND

CAINCO



Seasonings

for tastier products . . . pepped-up sales!

● CAINCO SEASONINGS satisfy! Whether you prefer soluble seasonings or natural spices CAINCO is the answer to your sausage seasoning problems!

CAINCO Soluble Seasonings are proven sales builders . . . give sausage, loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spices are perfectly blended to suit your most discriminating requirements . . . give your products a quality appeal that wins new customers and invites profitable repeat sales! Make the logical switch NOW to CAINCO!

CAINCO, INC.

Exclusive Distributors of ALBULAC

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The Sales Messages of the Leading Suppliers appear in • **THE MEAT PACKERS GUIDE**

• **THE NATIONAL PROVISIONER**

Use the Meat Packers Guide for basic buying information and data, as well as supply sources of equipment, machinery, supplies and services—and read the Guide advertisements for essential product and service facts.

Combine this information with current facts contained in Provisioner advertising and you'll do a better job of buying that will save money and increase efficiency.

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings	45	@48
Pork sausage, sheep cas.	53	@67
Frankfurters, sheep cas.	55	@63.7
Frankfurters, skinless	48	@52
Bologna	41	@44
Bologna, artificial cas.	44	@46
Smoked liver, hog bungs	43	@45
New Eng. lunch, spec.	75	@77½
Minced lunch, spec. ch.	56	@60½
Tongue and blood	48	@51
Souse	38	@38
Polish sausage, fresh	52	@58
Polish sausage, smoked		60

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Resifted		41
Chili Powder		42
Chili Pepper		44
Cloves, Zanzibar	1.54	1.61
Ginger, Jam., unbl.	38	41
Ginger, African	25	30
Mace, fancy, Banda		
East Indies	1.29	1.15
West Indies		
Mustard, flour, fancy	35	30
No. 1		30
West India Nutmeg	49	46
Paprika, Spanish	36	36
Pepper, Cayenne	50	50
Red, No. 1	46	46
Pepper, Packets	1.96	2.41
Pepper, white	2.30	2.40
Malabar	1.96	2.09
Black Lampung	1.96	2.09

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground for Saus.
Caraway seed	15	21
Cominos seed	23	30
Mustard seed, fancy	23	30
Yellow American	20	28
Oregano	21	28
Coriander, Morocco		
Natural, No. 1	13	17
Marjoram, French	34	45
Sage, Dalmatian		
No. 1	65	71

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.30
Saltpeter, n. ton, f.o.b. N.Y.	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	
Granulated	\$22.00
Rock, 100 lb. bags, f.o.b. warehouse, Chgo.	23.00
Sugar	
Raw, 96 basis, f.o.b. N.Y.	6.45
Refined standard cane gran., basis	8.00
Refined standard beet gran., basis	8.00
Packers, curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.35 @ 8.45
Cerelose dextrose, per cwt.	
L.C.L. ex-warehouse, Chgo.	8.07
C/L Del. Chgo.	7.97

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 31	San Francisco July 31	No. Portland Aug. 1
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$54.00 @ 56.00	\$57.00 @ 58.00	\$56.00 @ 58.20
600-700 lbs.	53.00 @ 55.00	55.00 @ 57.00	55.00 @ 58.20
Good:			
500-600 lbs.	51.00 @ 54.00	55.00 @ 56.30	55.00 @ 56.30
600-700 lbs.	50.00 @ 52.00	53.00 @ 55.00	54.00 @ 56.30
Commercial:			
350-600 lbs.	46.00 @ 49.00	49.00 @ 51.00	50.00 @ 51.30
COW:			
Commercial, all wts.	38.00 @ 41.00	43.00 @ 49.00	42.00 @ 50.00
Utility, all wts.	36.00 @ 38.00	37.00 @ 47.00	38.00 @ 45.00
FRESH CALF: (Skin-Off)			
Choice:			
200 lbs. down	56.00 @ 58.40		55.00 @ 58.00
Good:			
200 lbs. down	54.00 @ 56.40		53.00 @ 56.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	53.00 @ 56.00	54.00 @ 55.00	52.00 @ 54.00
50-60 lbs.	51.00 @ 54.00	53.00 @ 55.00	
Choice:			
40-50 lbs.	53.00 @ 56.00	54.00 @ 55.00	52.00 @ 54.00
50-60 lbs.	51.00 @ 54.00	52.00 @ 53.00	52.00 @ 54.00
Good, all wts.	50.00 @ 54.00	51.00 @ 55.00	49.00 @ 52.00
MUTTON (EWE):			
Choice, 70 lbs. down	18.00 @ 22.00	16.00 @ 20.00	20.00 @ 23.00
Good, 70 lbs. down	18.00 @ 22.00	14.00 @ 16.00	20.00 @ 23.00
FRESH PORK CARCASSES (Packer Style)			
80-120 lbs.		35.85 @ 36.75	
120-160 lbs.	35.00 @ 37.00	35.00 @ 35.85	34.50 @ 35.45
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	60.00 @ 62.00	62.00 @ 64.50	64.50 @ 65.20
10-12 lbs.	60.00 @ 62.00	62.00 @ 64.50	64.50 @ 65.20
12-16 lbs.	60.00 @ 62.00	61.00 @ 63.50	63.50 @ 64.20
PICNICS:			
4-8 lbs.	37.00 @ 40.00	38.00 @ 46.50	38.00 @ 42.00
PORK CUTS No. 1: (Smoked)			
HAM Skinned:			
10-14 lbs.	55.00 @ 58.00		
14-18 lbs.	55.00 @ 58.00	57.00 @ 64.80	57.00 @ 65.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	47.00 @ 50.00	44.00 @ 51.25	50.00 @ 54.00
8-10 lbs.	45.00 @ 47.00	44.00 @ 50.25	49.00 @ 53.00
10-12 lbs.	45.00 @ 47.00		47.00 @ 52.00
LARD, Refined:			
1-lb. cartons	16.50 @ 18.50	18.50 @ 19.00	15.00 @ 17.00
50-lb. cartons and cans	15.00 @ 18.25	17.00 @ 18.00	
Tierces	14.25 @ 17.00		12.00 @ 13.00

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO
CHICAGO BASIS
THURSDAY, AUG. 7, 1952

REGULAR HAMS

	Fresh or F.F.A.	Frozen
8-10	*48.00n	*48.00n
10-12	*48.00n	*48.00n
12-14	*48.00n	*48.00n
14-16	*48.00n	*48.00n

BOILING HAMS

	Fresh or F.F.A.	Frozen
16-18	*46.30n	*46.30n
18-20	*46.30n	46@*46.30
20-22	41n	41n
22/up	35n	35n

SKINNED HAMS

	Fresh or F.F.A.	Frozen
10-12	53 1/2 @ 54	53 1/2 @ 54
12-14	*52.60	*52.60
14-16	*52.60	*52.60
16-18	*50.60	50@50.60*
18-20	47 1/2 @ 48	47 1/2 @ 48
20-22	43 1/2 @ 43 1/2	43 1/2 @ 43 1/2
22-24	43 1/2	43 1/2
24-26	40	40
26/up	38 1/2 @ 39	38 1/2 n

FAT BACKS

	Fresh or Frozen	Cured
4-8	8n	8n
8-10	9n	9
10-12	10n	10 1/4
12-14	11 1/2 n	11 1/2 @ 12
14-16	12 1/2 @ 13n	13
16-18	15 1/2 n	15 1/2 @ 16
18-20	15 1/2 n	15 1/2 @ 16
20-22	15 1/2 n	16

PICNICS

	Fresh or F.F.A.	Frozen
4-6	32	32
6-8	29 1/2	29 1/2
8-10	29	29n
10-12	29	29n
12-14	29	29n
14-16	29	29n

BELLIES

	Green or Frozen	Cured
6-8	35 @ 35 1/2	36 1/2 @ 37
8/down	35 @ 35 1/2	36 1/2 @ 37
9-11	35 @ 35 1/2	36 1/2 @ 37
10-12	34 1/2 @ 35	36 @ 36 1/2
11-13	34	35 1/2
12-14	33 1/2 @ 34	35 @ 35 1/2
13-15	30 @ 31	31 1/2 @ 32 1/2 n
14-16	30	31 1/2 n
15-17	28	29 1/2
17-20	26 1/2	28n
18-20	26 1/2	28n
17-22	unquoted	unquoted

GR. AMN. BELLIES

	Green or Frozen	Cured
18-20	24n	24n
20-25	23	22 1/2
25-30	22 1/2	22
30-35	20 1/2	20
35-40	19	19 1/2
40-50	18 1/2	19

*Ceiling price, CPR 74, f.o.b. Chicago.

OTHER D. S. MEATS

	Green or Frozen	Cured
Reg. plates	13	13
Clear plates	15n	15n
Square Jowls	13 1/2 @ 13 1/2	13 1/2 @ 14
Jowl butts	13 1/2 @ 13 1/2	13 1/2 @ 14
S. P. jowls	13n	13n

LARD FUTURES PRICES

	Open	High	Low	Close
Sept. 11.85	11.75	11.82 1/2	11.75n	
Oct. 11.75	11.85	11.75	11.90n	
Nov. 11.85	11.92 1/2	11.75	11.92 1/2	
Dec. 12.40	12.57 1/2	12.40	12.57 1/2 b	
Jan. 12.40	12.55	12.40	12.55b	
Mar. 12.85			12.85b	

Sales: 5,900,000 lbs.
Open interest, at close Fri., Aug. 1st, Sept. 1,500, Oct. 1,018, Nov. 518, Dec. 194, Jan. 35, and Mar. 18 lots.

TUESDAY, AUG. 5, 1952

Sept. 11.80	11.85	11.40	11.42 1/4 n
Oct. 12.00	12.00	11.60	11.60b
Nov. 12.05	12.05	11.60	11.65
Dec. 12.65	12.65	12.30	12.30b
Jan. 12.52 1/2	12.52 1/2	12.30	12.30
Mar. 12.92 1/2	12.95	12.75	12.75a
May 12.85			12.85

Sales: 6,900,000 lbs.
Open interest, at close Monday, Aug. 4: Sept. 1,470, Oct. 1,015, Nov. 524, Dec. 190, Jan. 34, and March 18 lots.

WEDNESDAY, AUG. 6, 1952

Sept. 11.37 1/2	11.55	11.37 1/2	11.55
Oct. 11.55	11.75	11.50	11.75a
Nov. 11.80	11.80	11.55	11.80
Dec. 12.25	12.50	12.25	12.47 1/2 n
Jan. 12.40			12.40a
Mar. 12.80			12.80n
May 12.85			12.85b

Sales: 4,880,000 lbs.
Open interest, at close Tues., Aug. 5th: Sept. 1,432, Oct. 1,001, Nov. 536, Dec. 200, Jan. 34, Mar. 19, and May one lot.

THURSDAY, AUG. 7, 1952

Sept. 11.50	11.65	11.50	11.50b
Oct. 11.72 1/2	11.85	11.70	11.75b
Nov. 11.80	11.82 1/2	11.77 1/2	11.82 1/2
Dec. 12.45	12.62 1/2	12.45	12.52 1/2
Jan. 12.55			12.55b
Mar. 12.75			12.75b
May 12.85			12.85b

Sales: 3,278,000 lbs.
Open interest, at close Wed., Aug. 6th: Sept. 1,414, Oct. 1,034, Nov. 548, Dec. 216, Jan. 34, Mar. 20, and May one lot.

FRIDAY, AUGUST 8, 1952

Sept. 11.50	11.60	11.40	11.42 1/2 b
Oct. 11.70	11.80	11.60	11.60b
Nov. 11.82 1/2	11.90	11.67 1/2	11.70a
Dec. 12.55	12.57 1/2	12.42 1/2	12.45a
Jan. 12.55	12.55	12.42 1/2	12.42 1/2 a
Mar. 12.75			12.75a
May 12.85			12.85n

Sales: 3,500,000 lbs.
Open interest, at close Thurs., Aug. 7th: Sept. 1,414, Oct. 1,034, Nov. 548, Dec. 227, Jan. 34, Mar. 20, and May one lot.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Thursday, Aug. 7, were reported as follows:

CATTLE:

Steers, ch. & pr.	\$31.00@33.50
Steers, gd., ch.	31.00@32.25
Steers, com. & gd.	26.50@29.50
Heifers, gd., ch.	28.00@32.00
Heifers, com. & gd.	24.00@25.00
Cows, util., com.	16.50@19.00
Cows, can., cut.	13.50@16.00
Bulls, good	24.50@25.50
Bulls, util. & com.	20.00@23.50
Bulls, can., cut.	None rec.

HOGS:

Good, ch., 200/240	\$22.50@23.00
Id., ch., 250/280	21.50@22.75
Good & ch., 270/300	20.50@22.00
Sows, 400/down	18.75@21.00

SHEEP: Lambs,

Ch. to pr.	\$29.00@29.25
Gd. to ch.	28.00 only

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$13.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	13.75
Kettle rend., tierces, f.o.b. Chicago	14.25
Leaf, Kettle rend., tierces, f.o.b. Chicago	15.25
Lard flakes, f.o.b. Chicago	18.25
Neutral tierces, f.o.b. Chicago	19.25
Standard Shortening *N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Aug. 2	11.75n	10.25a	11.25n
Aug. 4	11.75n	9.50n	10.50n
Aug. 5	11.37 1/2 n	9.12 1/4 a	10.12 1/2 n
Aug. 6	11.50n	9.37 1/2	10.37 1/2 n
Aug. 7	11.50n	9.37 1/2	10.37 1/2 n
Aug. 8	11.37 1/2 n	9.25n	10.25n

New
Light Duty

TRACK HANGER

Designed for use with 3/8" x 2 1/2" rails, these pressed steel hangers are ribbed for extra strength. They have a standard 10" drop, single heel, and 3 rail holes. Painted finish.

Prompt delivery is made from stock at the low price of only 42¢ each F.O.B. Chicago.

Order directly from factory today.

ST. JOHN & CO.

5800 South Damen Avenue
Chicago 36, Illinois



SUMMER TIME IS

LARD FLAKE TIME

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a MUST during the hot weather.

Avail yourself of our laboratory facilities, free of charge.

Send for samples . . .

THE E. KAHN'S SONS CO.
Cincinnati 25, Ohio
Kirby 4000

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM



**PACKAGE
GIBLETS
AND NUMEROUS
OTHER
SMALL PRODUCTS
WITH THIS...**

Faster Bagger

The Anderson Bagger, Model 134, handles many products quickly, easily, economically. It is simple, low in cost, and highly efficient.

Quick adjustments for height and tilting forward or backward enables the operator to set machine at the most advantageous position. He can fill bag and place in carton in one operation. The stainless steel bag trough,

capacity 200 bags, may be loaded from front or back. Simple adjustments for bag sizes.

Blower, equipped with air filter, opens bag and keeps it free from foreign matter. Protective plastic cover can be supplied, if desired, for use when machine is not in operation.

It will pay you to investigate this speedy, low-cost machine.

Send Today for Bulletin No. 8-41

ANDERSON BROS. MFG. CO.
ROCKFORD, ILLINOIS




HYGRADE'S
BEEF - VEAL - LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNEB BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

Aug. 7, 1952

Per lb.

City

Prime, 800 lbs./down	54.50@56.00
Choice, 800 lbs./down	53.50@55.00
Good	49.00@53.00
Steer, commercial	48.00@49.00
Cow, commercial	37.00@39.00
Cow, utility	35.00@37.00

BEEF CUTS†

Prime:	
Hindquarter	65.0@68.0
Forequarter	43.5@45.0
Round	62.0@64.0
Trimmed full loin	90.0@92.5*
Flank	18.0@20.0
Short loin, trimmed	106.0@112.0
Sirloin, butt bone in	74.8@77.0
Cross cut chuck	47.0@50.0
Regular chuck	52.0@54.0
Foreshank	30.0@32.0
Brisket	42.0@44.0
Rib	60.0@68.0
Short plate	16.0@18.0
Back	60.0@61.0
Triangle	48.2
Arm chuck	48.0@52.0

Choice:

Hindquarter	63.0@65.0
Forequarter	42.0@44.0
Round	63.0@64.0
Trimmed full loin	84.5*
Flank	18.0@20.0
Short loin, trimmed	102.5@104.5
Sirloin, butt bone in	71.2@73.0
Cross cut chuck	47.0@50.0
Regular chuck	52.0@54.0
Foreshank	30.0@32.0
Brisket	42.0@44.0
Rib	56.0@60.0
Short plate	16.5@18.0
Back	59.0@60.0
Triangle	48.2
Arm chuck	48.0@52.0

†Aug. 6 prices.

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	82.8*
Beef livers, selected, kosher	82.8*
Oxtails, over 1/4 lb.	27.8*

*Ceiling base prices.

LAMBS

(L.C.I. prices)

Prime lambs, 50/down	63.40@65.00
Choice lambs, 50/down	63.40@65.00
Good, all wts.	68.00@61.40
Prime, all wts.	62.00@64.00
Choice, all wts.	60.00@62.00
Good, all wts.	55.00@60.00

For permissible additions to ceiling base prices, see CFR 24.

FRESH PORK CUTS

(L.C.I. prices)

Hams, sknd., 14/down	55.00@59.00
Bellies, sq. cut, seedless, 8/12 lbs.	39.00
Picnics, 4/8 lbs.	39.00@44.00
Pork loins, 12/down	62.00@65.00
Boston butts, 4/8 lbs.	50.00@52.00
Spareribs, 3/down	50.00@52.00
Pork trim., regular	28.00
Pork trim., spec. 80%	46.00

Hams, sknd., 14/down	57.00@59.00
Pork loins, 12/down	63.00@66.00
Boston butts, 4/8 lbs.	50.00@52.00
Spareribs, 3/down	50.00@52.00

VEAL—SKIN OFF

(L.C.I. prices)

Prime, carcass, 80/150	46.00@52.00
Choice, carcass	44.00@50.00
Good, carcass, 80/down	40.00@45.00
Good, 80/110	40.00@45.00
Commercial carcass	35.00@40.00

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	46.00@52.00
137 to 153 lbs.	38.00@38.50
154 to 171 lbs.	36.00@38.50
172 to 188 lbs.	36.00@38.50

BUTCHERS' FAT

(L.C.I. prices)

Shop fat	75
Breast fat	1.25
Inedible suet	1.50
Edible suet	1.50

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended August 7, 1952 was 12.5, according to a report by the U. S. Department of Agriculture. This ratio was compared with 12.7 reported for the preceding week, and 13.2 recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.841 per bu. in the week ended August 7, \$1.777 per bu. in the previous week and \$1.746 per bu. for the same period a year earlier.

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, August 7, 1952

The tallow and grease market, a dead issue a few weeks back, revived this week through dealer and small consumer buying interest in the midwest locale. Larger consumers also stepped into the market and purchased materials at steady levels.

Early in the week, special tallow sold at 4½c, bleachable fancy tallow at 5½c, prime tallow at 5½c, and yellow grease at 3½c, all c.a.f. Chicago. Volume was reported as fair to good. Several tanks of choice white grease sold at 6¼c, delivered East, for immediate shipment. Tank of No. 1 tallow sold at 4c, c.a.f. Chicago, and a few tanks of yellow grease changed hands at 4½c, c.a.f. nearby eastern point. Couple tanks of choice white grease moved at 5½c, c.a.f. and f.o.b. Chicago, or ½c under last trading.

However, on Wednesday when allied markets displayed strength, the tallow and grease market took on a firmer undertone. Yellow grease category was the surprise of the trade, with numerous bids coming out at 3½c, Chicago.

It was also intimated that good packer production could move at 3½c, but sellers were holding for 4c. Few tanks of yellow grease sold at 4½c, c.a.f. East, from a midwest point, for quick shipment. Choice white grease sales consummated at 6½c, delivered East, with asking price 6½c on more. Bleachable fancy tallow traded at 5½c, Chicago basis, also ½c over last movement. Good packer production of yellow grease in a quiet trade moved at 4c, Chicago, for quick shipment.

Trading was practically at a standstill as the week neared its close, with prices holding steady. The only reported action on Thursday was the movement of a tank of choice white grease at 6½c, c.a.f. East, for quick shipment. Special tallow was bid at steady price of 4½c, and yellow grease at 3½c, but without action. Sellers were persistent

in their ideas at higher levels.

TALLOW: Thursday's quotations: Edible tallow, 6½c; fancy tallow, 7 color, 6c; bleachable fancy tallow, 5½@5½c; prime tallow, 5½c; special tallow, 4½c; No. 1 tallow, 4½c; and No. 2 tallow, 3½c.

GREASES: Thursday's quotations: Choice white grease, 5½@5½c; A-white grease, 5½c; B-white grease, 4½c; yellow grease, 3½c@4c; house grease, 3¼@3½c, and brown grease, 2¼@3c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, Aug. 7)

Blood

	Unit Ammonia
Unground, per unit of ammonia (bulk)	\$7.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	\$9.50a
High test	\$9.00
Liquid stick tank cars	3.15

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	110.00@115.00
50% meat and bone scraps, bulk ..	105.00@111.00
55% meat scraps, bulk	105.00@110.00
60% digester tankage, bulk	110.00@111.00
60% digester tankage, bagged	110.00@115.00
80% blood meal, bagged	140.00a
70% standard steamed bone meal, bagged	93.50@ 95.0 0

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.50@6.75
Hoof meal, per unit ammonia	7.00

Dry Rendered Tankage

	Per unit Protein
Low test	\$2.10
High test	*1.95@2.00a

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted) ..	30.00@32.50
Cattle jaws, skulls and knuckles, per ton	65.00@70.00
Pig skin scraps and trimmings, per lb.	7 @ 7½

Animal Hair

Winter coil dried, per ton	\$90.00@95.00a
Summer coil dried, per ton	\$50.00a
Cattle switches, per piece	6 @ 7
Winter processed, gray, lb.	11 @12a
Summer processed, gray, lb.	5a

n—nominal. a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, August 6, 1952

Climatic conditions in the crop growing areas were a decisive factor in establishing the tone and position of the vegetable oil market this week.

Only a minimum of activity existed in the market Monday at generally steady prices. Early in the session a few tanks of soybean oil for August shipment sold at 11¼c. Later movement of this shipment was reported at 11½c and September shipment cashed at an equal price. October through December shipment traded at 11c.

The cottonseed oil market went without action as buyers and sellers were ½c apart in their ideas. Valley oil was bid at 12½c for both old and new crop material, but offerings were held an ½c higher. In Texas, buying interest was at 12½c for new crop material. The market in the Southeast was pegged at 12½c, nominal basis. Corn oil was offered at 13c, but no movement was reported. Peanut oil and coconut oil were quoted at 16c and 9c, nominal basis.

Prices for some selections advanced on Tuesday in moderate trading. The strengthening influence was attributed by some to the abnormally hot and dry weather in the crop growing areas. Refiners purchased August and September shipments of soybean oil at 11½c. Some 15 tanks of nearby degummed oil for export cashed at 11½c. October through December new crop material traded at 11c.

The cottonseed oil market was mostly dormant with the exception of Texas oil trading early at 12½c. Later, however, bids at 12½c did not gain recognition. Valley oil was pegged at 13c, nominally, early but later eased to 12½c, nominal basis. A fair volume of corn oil moved at 13c and a restricted amount of peanut oil traded at 16c. Coconut oil for immediate shipment continued to be offered at 9c.

The market appeared in a firmer position at midweek, however, trading



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continued thin. August and September shipments of soybean oil traded at 11½c. October oil cashed at 11½c and October through December stock traded early at 11c. There was movement of cottonseed oil in the Valley at 13c and the market in the Southeast was pegged nominally at 13c. Texas oil traded at 12½c at high freight rate points. Corn oil moved in a small way at 13c and peanut oil remained at the previous day's level of 16c. Coconut oil was unchanged at 9c with some unfirm reports of sales at that level.

CORN OIL: Volume of trading fair at ½c gain.

SOYBEAN OIL: Market registered ½c advance in spotty sales.

PEANUT OIL: Declined ¼c from

VEGETABLE OILS

Wednesday, Aug. 6, 1952

Crude cottonseed oil, carlots, f.o.b. mills	13pd
Valley	13n
Southeast	13n
Texas	12½n
Corn oil in tanks, f.o.b. mills	13pd
Peanut oil, f.o.b. Southern mills	16n
Soybean oil, Decatur	11½pd
Coconut oil, f.o.b. Pacific Coast	9n
Cottonseed foots	
Midwest and West Coast	1 @ 1½n
East	1 @ 1½n

a—asked. n—nominal. pd—paid.

OLEOMARGARINE

Wednesday, Aug. 6, 1952

White domestic vegetable	27
White animal fat	27
Milk churned pastry	25
Water churned pastry	24

levels the middle of last week.

COCONUT OIL: Mostly inactive and offered at 9c for immediate shipment.

COTTONSEED OIL: Trading light at ¼c advance throughout the belt.

Cottonseed oil prices in New York were quoted as follows:

MONDAY, AUG. 4, 1952

	Open	High	Low	Close	Prev. Close
May	15.52b	15.82	15.53	15.82	15.49b
July	15.52b	15.82	15.53	15.82b	15.52b
Sept.	15.25b	15.51	15.29	15.50	15.23
Oct.	15.27b	15.57	15.30	15.57	15.25
Dec.	15.40	15.67	15.38	15.66	15.34b
Jan.	15.40n			15.66n	15.34n
Mar.	15.50-49	15.80	15.49	15.78b	15.47
Sept., '53	15.52b			15.80b	15.45b

Sales: 425 lots.

TUESDAY, AUG. 5, 1952

	Open	High	Low	Close	Prev. Close
May	15.80	15.84	15.78	15.63b	15.82
July	15.74b	15.90	15.90	15.68b	15.85b
Sept.	15.46b	15.48	15.30	15.30	15.50
Oct.	15.58	15.58	15.33	15.34	15.57
Dec.	15.65	15.65	15.42	15.45	15.66
Jan.	15.62n			15.44n	15.66n
Mar.	15.72b	15.81	15.59	15.61	15.78b
Sept., '53	15.70b			15.68b	15.80b

Sales: 570 lots.

WEDNESDAY, AUG. 6, 1952

	Open	High	Low	Close	Prev. Close
May	15.60b	15.78	15.75	15.80b	15.63b
July	15.61b	15.85	15.85	15.88b	15.68b
Sept.	15.25b	15.45	15.35	15.45	15.30
Oct.	15.27b	15.50	15.33	15.49b	15.34
Dec.	15.41b	15.61	15.47	15.60	15.45
Jan.	15.41n			15.55b	15.44n
Mar.	15.53b	15.75	15.65	15.75	15.61
Sept., '53	15.61b			15.85b	15.68

Sales: 360 lots.

THURSDAY, AUG. 7, 1952

	Open	High	Low	Close	Prev. Close
May	15.85b	15.90	15.78	15.78	15.80b
July	15.90	15.90	15.84	15.84	15.88b
Sept.	15.50	15.60	15.43	15.53	15.45
Oct.	15.51b	15.67	15.48	15.57	15.49b
Dec.	15.62b	15.74	15.59	15.60	15.60
Jan.	15.60b	15.65	15.65	15.59n	15.55b
Mar.	15.78-80	15.88	15.72	15.74	15.75
Sept., '53	15.80b			15.83n	15.85b

Sales: 809 lots.

1950-51 Fertilizer Use Hits All-Time High

Consumption of fertilizer reached an all-time peak in 1950-51, USDA's Agricultural Research Administration reported. Almost 21,000,000 tons were used in the period, a 14 per cent increase over the previous year and triple that of the pre-World War II era.

Mixed fertilizers comprised two-thirds of the 1950-51 total. An increase of 16 per cent in tonnage of nutrients over the year before reflects a trend toward higher analysis fertilizers, USDA said.

The report, "Commercial Fertilizer Consumption in the U.S. for 1950-51," may be obtained from the USDA Plant Industry Station, Beltsville, Md.

Argentina Expects To Have No Edible Oil For Export

Argentina's exportable surplus of edible vegetable oils this year appears to be practically nil, according to reports from the American embassy there. The government estimate has been placed at about 27,600 short tons compared with 110,000 tons last year. About all of this year's output will go for domestic needs.

Olive oil production is expected to amount to about 3,850 tons, and peanut oil, 132,000 tons. An early drought and a wet harvesting season caused heavy damage to vital vegetable oil crops, reducing total yield greatly.

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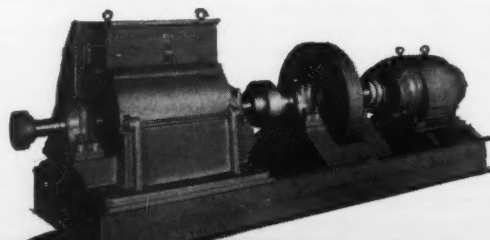


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HIDES AND SKINS

Tanners recipients of big packer production at 1c to 1½c declines—Bids off as much as 2c from last levels in small packer market—Good inquiry for calf and kipskin but offerings few—Sheepskin trading at fractional increases.

CHICAGO

PACKER HIDES: A definitely softer trend developed in the big packer hide market Monday and buying interest for heavy native steers and heavy native cows was 1c off from last sales. Bids for other selections were 1½c lower than the current list. As an example, light native cows were bid at 17c. Offerings, naturally, did not come out at lower levels but some sources believed activity might be experienced if buyers would increase their bids ½c. The N.Y. futures market closed 57 to 75 points lower in trading of 196 contracts, the largest single day since the reopening of the hide exchange.

Activity transpired Tuesday at anticipated declines. About 15,000 to 20,000 hides moved at lower prices including heavy Texas and butt branded steers at 13c and Colorado steers at 12½c. Branded cows brought 15c, off 1c.

A good volume of hides traded at midweek at steady prices to 1c off. A lot of 6,000 light native steers brought 18c and another lot of 2,000 traded at that level. About 4,000 heavy native steers sold at 16½c and a lot of 2,500 brought an equal price. Two lots of butt branded steers, 3,000 and 1,400 traded at 13c and two lots of Colorado steers, 1,200 each, brought 12½c. A good quantity of light native cows, about 12,000, sold at 17½c. About 7,000 branded cows traded at 15c and 15½c for the Fort Worths. A small car of St. Paul native and branded bulls traded at 10c and 9c, respectively.

Late midweek trading brought the total for the week up to 90,000 to 95,000. About 4,500 heavy branded cows sold at 15c and a car of heavy native cows at 18c. Four cars of heavy Texas steers brought 13c. Light native cows sold at 17½c for the northerns and 18c for the Rivers.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market has been dormant throughout the week as buying interest was off as much as 2c on some averages. One broker reported 14½c bid for 53@54 lb. average, rejected at that level. The country hide market was featureless.

CALFSKINS AND KIPSKINS: Demand has improved for both calf and kipskins at steady prices to slightly higher for the lighter average. Offerings, however, are slow in coming out. An unusual development this week was export inquiry for kipskins.

SHEEPSKINS: Late last week, a mixed car of fall clips and No. 1 and No. 2 shearlings brought 3.00, 2.65 and 1.75,

respectively. This week, a car and a truck of No. 2 and No. 3 shearlings traded at 1.75 and 1.10. Good quality dry pelts sold at 30c. Only a handful of old pickled skins are around at the present time and the market is quoted at 8.00, unchanged from the previous week. A few clear spring lambs sold as high as 11.00.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 2, 1952, were 2,495,000 lbs.; previous week, 3,912,000 lbs.; same week 1951, 5,523,000 lbs.; 1952 to date, 134,215,000 lbs.; same period 1951, 160,119,000 lbs.

Shipments for the week ended August 2, 1952 totaled 2,077,000 lbs.; previous week, 2,848,000 lbs.; corresponding week, 1951, 2,688,000 lbs.; this year to date, 120,910,000 lbs.; corresponding period a year ago, 129,106,000 lbs.

LEATHER PRICE OUTLOOK

Leather prices are expected to remain near present levels during the next several weeks, spokesmen for the industry have intimated, but, a drop of a few cents might come during the fall.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		
	Week ended Aug. 6	Previous Week	Cor. Week 1951
Nat. str. ...	16½@18	17 @19½	33 @36½*
Hvy. Texas str.	13	14½n	30*
Hvy. butt, brand'd str.	13	14½n	30*
Hvy. Col. str.	12½	13½n	29½*
Ex. light Tex. str.	18½n	18½n	37*
Brand'd cows.	15 16 @16½n		33*
Hy. nat. cows	18	18½n	34*
Lt. nat. cows	17½	19n	36 @37*
Nat. bulls ...	10	11n	24*
Brand'd bulls.	9	10n	23*
Calfskins, Nor. 10/15	45n	45n	60n
10/down ...	32½n	32½n	...
Kips, Nor. nat. 15/25...35 @40n	35 @40n		42
Kips, Nor. branded ...	27½n	27½n	39½

SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over.13½@14n	14@14½n	...
50 lbs.	14½@15n	15@15½n

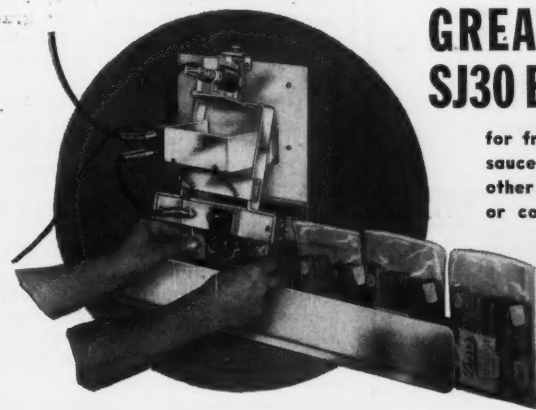
SMALL PACKER SKINS

Calfskins, under 15 lbs.	32n	32n	40@ 50
Kips, 15/30	27@30n	27@30n	30@ 35
Slunks, regular	1.80n	1.80n	2.00@2.50n
Slunks, hairless	60n	60n	90*

SHEEPSKINS

Pkr. shearlings, No. 1	2.50@2.65n	2.00@2.50	3.25@3.50
Dry Pelts..	30	32n	50n
Horsehides, untrmd.	7.50n	7.50n	15.00n

*Ceiling price.



GREAT LAKES SJ30 Bag Sealer

for franks with barbecue sauce in Pliofilm bags and other specialty products or combinations in bags.

This sealer, electrically operated through foot switch, does a perfect moisture-tight bag sealing job at rapid rate!

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WEEK'S CLOSING MARKETS

NEW YORK HIDE FUTURES

MONDAY, AUG. 4, 1952				
	Open	High	Low	Close
Jan.	16.22	16.22	15.58	15.63
Jan., '54. 15.50b	15.58			
Apr.	15.65b	15.55	15.55	15.45b- 60a
July	15.50b	15.60	15.50	15.30b
Oct.	16.80	16.80	16.33	16.33
Oct., '53. 15.50b				15.15n

Sales: 196 lots.

TUESDAY, AUG. 5, 1952				
Jan.	15.50b	15.85	15.50	15.84 - 85
Jan., '54. 15.00b				15.25n
Apr.	15.30b	15.55	15.45	15.60b- 75a
July	15.20b	15.40	15.33	15.45b
Oct.	16.21	16.58	16.17	16.58 - 55
Oct., '53. 15.00b				15.30n

Sales: 116 lots.

WEDNESDAY, AUG. 6, 1952				
Jan.	15.75b	16.00	15.85	15.90b-16.10a
Jan., '54. 15.15b				15.50n
Apr.	15.35b			15.80b- 95a
July	15.40b	15.80	15.80	15.70b-
Oct.	16.40-45	16.78	16.40	16.70
Oct., '53. 15.20b				15.55n

Sales: 39 lots.

THURSDAY, AUG. 7, 1952				
Jan.	15.90b	15.95	15.80	15.90
Jan., '54. 15.40b				15.50n
Apr.	15.70b			15.80b-
July	15.50b			15.70b-
Oct.	16.80	16.70	16.45	16.60
Oct., '53. 15.40b				15.55n

Sales: 64 lots.

FRIDAY, AUG. 8, 1952				
Jan.	15.75b	15.85	15.72	15.76 - 75
Jan., '54. 15.40b				15.30n
Apr.	15.55b	15.75	15.60	15.63 - 54a
July	15.50b	15.55	15.50	15.50 - 54a
Oct.	16.40b	16.55	16.45	16.50
Oct., '53. 15.40b				15.35b

Sales: 80 lots.

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FRIDAY'S CLOSINGS

Provisions

The top price paid for live hogs on the Chicago market was \$23.25; average \$20.85. Provision prices were quoted as follows: Under 12 pork loins, *60.40; 10/14 green skinned hams, 53½@54; Boston butts, 45 nominal; 16/down pork shoulders, 38 nominal; 3/down spare-ribs, 46 nominal; 8/12 fat backs, 9@10¼; regular pork trimmings, 22; 18/20 DS bellies, 24 nominal; 4/6 green picnics, 31½; 8/up green picnics, 28½@29.

P.S. loose lard was quoted at \$9.25 nominal and P.S. lard in tierces at \$11.37½ nominal.

*Ceiling price.

Cottonseed Oil

Closing cottonseed oil prices at New York were quoted as follows: Sept. 15.41-40; Oct. 15.44; Dec. 15.50; Jan. 15.49n; Mar. 15.63-65; May 15.67b-69a; July 15.74b-80a; and Sept. 15.74n.

Sales: 373 lots.

June Meat Grading Below May, But Above Last Year

Total meats, meat products, and by-products graded or certified as complying with specifications of the U.S. Department of Agriculture amounted to 798,238,000 lbs. during June, the department has reported. May grading and certifications were 857,448,000 lbs. against 722,337,000 lbs. in June last year.

Of the first-named figure, 661,332,000 lbs. were beef; 80,133,000 lbs., veal and calf; 45,152,000 lbs., lamb and mutton; and 11,621,000 lbs. all other meats and lard.

The same figures for May were 717,529,000, 80,225,000, 48,538,000 and 11,156,000 lbs. of the three classes of meat respectively. June, 1951 grading and certification amounted to 604,640,000 lbs. beef, 63,740,000 lbs. veal and calf, 39,805,000 lbs. lamb and mutton and 14,152,000 lbs. of other meats and lard.

June Live Costs Below, Volume Above 1951

Packers operating under federal inspection during June bought all classes of livestock at prices substantially lower than those paid in the corresponding month of 1951. Packers' average livestock costs were also lower for all classes during the first six months of this year than in 1951.

Average cost of cattle in June at \$27.46 was 88 per cent of 1951; calves at \$30.60 were 14 per cent under 1951; hogs at \$17.65 had 93 per cent of last year's value, and sheep and lambs averaging \$26.39 cost 17 per cent less than in the preceding year.

The 966,000 cattle, 392,000 calves, 4,259,000 hogs and 926,000 sheep and lambs slaughtered under federal inspection in June had dressed yields:

	June, 1952 Thousand lbs.	June, 1951 Thousand lbs.
Beef	532,982	435,065
Veal	49,850	45,771
Pork (carcass wt.)	819,354	822,534
Lamb and mutton	41,392	35,892
Total	1,444,038	1,442,063
Pork, excl. lard	601,250	672,734
Lard prod.	160,274	182,996
Rendered pork fat	8,143	8,919

Average live weights in June were:

	June, 1952 lbs.	June, 1951 lbs.
All cattle	988.4	978.4
Steers	1,022.4	1,009.2
Heifers	827.0	854.4
Cows	950.2	966.3
Calves	224.7	208.9
Hogs	255.0	261.0
Sheep and lambs	93.5	93.2

Dressed yields showed only minor changes from a year earlier:

	June, 1952 Per cwt. live	June, 1951 Per cwt. live
Cattle	58.1	58.8
Calves	58.7	57.7
Hogs	75.7	75.4
Sheep and lambs	48.1	47.8
Lard per 100 lbs.	14.8	15.0
Lard per animal	37.7	38.0

Average dressed weights were:

	June, 1952 lbs.	June, 1951 lbs.
Cattle	554.7	555.7
Calves	127.4	120.5
Hogs	108.0	106.8
Sheep and lambs	45.0	44.6

EASTERN BY-PRODUCTS MARKET

New York, Aug. 7, 1952
Dried blood was quoted Thursday at \$7.00 to \$7.25 per unit of ammonia. Low test wet rendered tankage was quoted at \$7.50 per unit of ammonia. Dry rendered was listed at \$1.90 per protein unit.

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LIVESTOCK MARKETS

Weekly Review

Claim Blood Components Control Cattle Growth

Out of experiments and research conducted to take the guess work out of cattle production, about the latest development is a blood test which is said to reveal the rate at which an animal will assimilate nutrients from various feeds in the natural process of gaining weight.

Experiments recently conducted by the biochemistry and animal husbandry departments at the Texas Experiment Station have disclosed that at least two blood characteristics are present in cattle which make it possible to foretell with remarkable accuracy how animals will perform in the feed lot. They are thyroxin and glutathione.

It was found that calves with the most thyroxin, a secretion of the thyroid gland, in their blood made the slowest gains. Those with the least thyroxin made the fastest gains. Where there was little difference in thyroxin content in the blood there was little difference in weight gain, the experiments showed.

Also, the level of glutathione, another blood component, indicated gains accurately. Animals with the smallest amount of it made most rapid gains. The test was conducted on several young bulls at the Texas station, two of which were half-brothers from the same ranch. Over a period of 120 days the bulls were fed a mixed ration that compelled both to eat the same proportion of concentrates and roughage, to eliminate guesswork.

Each had consumed the same amount of feed, but one had gained 221 lbs. and the other 276 lbs. At the same cost, one had produced 25 per cent more beef than the other. Preliminary guesses by expert beef cattle judges as to which bull would gain the most weight produced just about zero results. The blood test however, indicated the gain accurately, the tests proved.

SALABLE LIVESTOCK AT 12 MARKETS IN JULY

The U.S.D.A. report for twelve markets follows:

	CATTLE	
	July 1952	July 1951
Chicago	145,128	130,087
Kansas City	97,647	28,843
Omaha	154,881	129,906
Natl. Stock Yards	65,614	46,924
St. Joseph	49,702	44,289
Sioux City	88,663	96,291
So. St. Paul	67,100	62,678
Indianapolis	25,674	23,733
Oklahoma City	62,348	54,613
Cincinnati	12,517	11,133
Fort Worth	69,537	59,444
Denver	52,561	50,542
Total	891,432	736,524

	CALVES	
	July 1952	July 1951
Chicago	9,946	11,372
Kansas City	15,228	3,601
Omaha	5,577	2,667
Natl. Stock Yards	25,564	26,301
St. Joseph	6,007	4,867
Sioux City	4,068	5,904
So. St. Paul	20,571	21,415
Indianapolis	8,488	8,159
Oklahoma City	6,113	9,141
Cincinnati	4,399	5,013
Fort Worth	25,512	29,212
Denver	2,601	1,610
Total	134,164	129,352

	HOGS	
	July 1952	July 1951
Chicago	207,916	204,577
Kansas City	40,047	23,215
Omaha	137,710	175,767
Natl. Stock Yards	195,420	235,134
St. Joseph	77,566	141,541
Sioux City	152,260	182,280
So. St. Paul	154,539	163,508
Indianapolis	137,614	132,641
Oklahoma City	18,353	18,706
Cincinnati	49,784	48,575
Fort Worth	16,702	15,910
Denver	15,241	16,665
Total	1,173,202	1,328,513

	SHEEP	
	July 1952	July 1951
Chicago	23,353	16,091
Kansas City	32,332	13,370
Omaha	30,113	39,337
Natl. Stock Yards	26,326	27,037
St. Joseph	15,985	29,636
Sioux City	12,706	27,449
So. St. Paul	15,002	12,287
Indianapolis	8,806	9,406
Oklahoma City	10,480	8,637
Cincinnati	12,574	12,385
Fort Worth	85,532	62,141
Denver	26,093	29,358
Total	299,305	287,113

LIVESTOCK CAR LOADINGS

A total of 6,299 cars were loaded with livestock during the week ended July 26, 1952, according to the American Association of Railroads.

SALABLE AND DRIVE-IN RECEIPTS AT 65 MARKETS

Total salable and drive-in receipts of livestock by classes during June 1952, and 1951 at the 65 public markets.

	TOTAL SALABLE RECEIPTS*	
	June 1952	June 1951
Cattle	1,092,139	827,567
Calves	267,664	245,242
Hogs	1,994,064	2,073,309
Sheep	564,164	523,846

	TOTAL DRIVEN-IN RECEIPTS	
	June 1952	June 1951
Cattle	985,332	768,168
Calves	267,644	263,806
Hogs	2,268,843	2,340,158
Sheep	559,589	512,543

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 65 public markets constituted the following percentages of total June receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 77.8, calves, 84.3, hogs, 81.9, and sheep, 53.6. Percentages in 1951 were 76.4, 83.9, 81.9 and 53.2.

HOG WEIGHTS AND COST

Average costs and weights of hogs at eight markets during June, 1952, with comparisons:

	BARROWS AND GILTS		AVERAGE WTS. (LBS.)	
	June 1952	June 1951	June 1952	June 1951
Chicago	\$20.41	\$22.12	233	230
Kansas City	20.30	21.60	221	230
Omaha	19.93	21.44	227	239
St. Louis Nat'l				
Stock Yards	20.64	22.20	200	213
St. Joseph	20.24	21.69	217	226
St. Paul	19.99	21.60	241	247
Sioux City	20.00	21.41	229	241
Indianapolis	20.88	22.29	229	225

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Aug. 2, with comparisons:

	Week August 2	Previous Week	Cor. Week 1951
Cured meats, pounds	17,840,000	16,762,000	7,202,000
Fresh meats, pounds	18,717,000	25,793,000	18,352,000
Lard, pounds	2,627,000	1,600,000	5,224,000

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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended July 26 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$26.25	\$25.00	\$25.60	\$33.12
Montreal	23.55	23.55	25.61	35.10
Winnipeg	24.92	20.81	24.60	29.00
Calgary	24.46	25.32	23.90	26.52
Edmonton	23.75	25.75	24.75	24.85
Lethbridge	24.70	24.30	23.55	25.30
Pr. Albert	25.10	22.00	23.35	25.30
Moose Jaw	23.50	22.90	23.60	25.30
Saskatoon	23.50	22.90	23.60	25.30
Regina	24.25	26.50	24.85	27.00
Vancouver	24.25	26.50	24.85	27.00

*Dominion Government premiums not included.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, Aug 6, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	\$17.50-19.50	\$18.00-21.00	\$18.00-20.50	\$18.75-20.00	\$15.00-18.25
140-160 lbs.	19.00-21.00	18.00-21.00	18.00-20.50	18.75-20.00	15.00-18.25
160-180 lbs.	20.50-22.50	20.75-22.75	20.00-22.25	19.75-22.50	15.00-18.25
180-200 lbs.	22.25-23.50	22.50-23.25	21.75-22.75	22.25-23.00	22.25-23.00
200-220 lbs.	23.25-23.50	23.00-23.25	22.50-22.75	22.25-23.00	22.25-23.00
220-240 lbs.	23.00-23.50	22.65-23.15	22.50-22.75	22.25-23.00	22.25-23.00
240-270 lbs.	22.25-23.25	22.00-22.85	21.50-22.60	21.75-22.75	20.75-21.25
270-300 lbs.	21.25-22.25	21.00-22.25	20.75-22.00	20.75-22.00	19.75-21.25
300-330 lbs.	20.25-21.50	20.50-21.25	20.50-21.25	19.50-21.00	20.00-20.25
330-360 lbs.	19.50-20.25	19.75-20.75	20.25-20.75	19.50-21.00	19.00-19.25

Medium:

160-220 lbs.	19.00-23.00	20.00-22.50	18.50-22.00	18.00-22.00	15.00-18.25
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SOWS:

Choice:

270-300 lbs.	19.75-20.00	20.75-21.25	19.75-20.25	20.25-21.00	20.75-21.00
300-330 lbs.	19.75-20.00	20.25-21.00	19.50-20.00	18.75-20.50	18.00-20.50
330-360 lbs.	19.50-19.75	19.25-20.50	19.25-19.75	18.75-20.50	18.00-20.50
360-400 lbs.	18.75-19.50	18.25-19.75	18.75-19.00	17.75-19.50	18.00-20.50
400-450 lbs.	18.25-19.25	17.75-18.50	18.25-19.00	16.75-18.25	16.00-18.25
450-500 lbs.	17.25-18.75	17.00-18.00	17.75-18.50	15.75-17.00	16.00-18.25

Medium:

250-500 lbs.	16.00-19.50	16.00-20.00	17.25-19.75	15.00-20.00	15.00-18.25
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	33.75-35.00	34.25-35.25	33.75-35.25	33.25-34.25	33.00-34.25
900-1100 lbs.	33.75-35.00	34.25-35.25	33.75-35.25	33.25-34.25	33.00-34.25
1100-1300 lbs.	33.00-35.00	33.50-35.25	33.00-35.00	32.25-34.25	32.50-34.25
1300-1500 lbs.	32.25-34.75	33.00-35.00	32.00-34.00	31.50-33.25	32.00-33.25

Choice:

700-900 lbs.	31.50-33.75	31.00-34.25	30.75-33.75	30.50-33.25	30.50-33.00
900-1100 lbs.	31.00-33.75	30.75-34.25	30.75-33.75	30.50-33.25	30.50-33.00
1100-1300 lbs.	30.00-33.00	30.25-34.00	30.00-33.50	30.50-33.25	30.00-33.25
1300-1500 lbs.	30.00-32.50	30.25-33.50	29.75-33.00	30.00-32.25	30.00-32.25

Good:

700-900 lbs.	27.50-31.50	28.50-31.00	27.00-30.75	27.75-30.50	27.50-30.50
900-1100 lbs.	27.50-31.50	27.75-31.00	26.75-30.75	27.75-30.50	27.50-30.50
1100-1300 lbs.	27.00-31.00	27.50-30.75	26.50-30.00	27.75-30.50	27.50-30.50

Commercial, all wts.

22.50-27.50	23.50-28.50	22.25-27.00	24.50-27.75	23.00-27.00
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Utility, all wts.

17.50-22.50	19.00-23.50	17.50-22.25	21.00-24.50	20.00-22.00
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HEIFERS:

Prime:

600-800 lbs.	33.75-35.00	34.25-35.25	33.75-35.00	33.00-34.00	33.00-34.00
800-1000 lbs.	33.50-35.00	34.25-35.50	33.75-35.00	33.00-34.00	32.50-34.00

Choice:

600-800 lbs.	31.50-33.75	31.00-34.25	30.25-33.75	30.00-33.00	30.50-33.00
800-1000 lbs.	31.00-33.75	30.50-34.25	30.25-33.75	30.00-33.00	30.50-33.00

Good:

500-700 lbs.	27.00-31.50	28.50-31.00	26.00-30.25	27.50-30.00	27.50-30.50
700-900 lbs.	26.50-31.00	28.00-31.00	26.00-30.25	27.50-30.00	27.50-30.50

Commercial, all wts.

22.00-27.00	22.50-28.50	21.50-26.00	22.00-27.50	23.00-27.50
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Utility, all wts.

16.50-22.00	18.00-22.50	16.00-21.50	19.00-22.00	20.00-22.00
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COWS:

Commercial, all wts.

19.50-21.00	19.50-22.00	18.50-20.00	18.50-21.50	19.50-21.50
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Utility, all wts.

16.50-19.50	17.00-19.75	16.00-18.50	15.00-18.50	17.00-19.50
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Canner & cutter, all wts.

11.50-16.50	13.50-17.25	11.50-16.00	11.50-15.00	14.00-17.00
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BULLS (Yrds. Excl.) All Weights:

Good	23.50-24.50	20.00-21.50	22.00-22.50
Commercial	20.00-23.00	23.75-24.50	21.00-22.50
Utility	17.50-20.00	21.00-23.75	18.50-21.00
Cutter	15.00-17.50	18.00-21.00	15.00-18.50

VEALERS, All Weights:

Choice & prime	26.00-31.00	31.00-33.00	27.00-29.00	28.00-30.00	28.00-32.00
Com'l & good	22.00-26.00	28.00-31.00	20.00-27.00	22.00-28.00	22.00-28.00

CALVES (500 Lbs. Down):

Choice & prime	26.00-30.00	28.00-31.00	25.00-27.00	26.00-29.00	27.00-30.00
Com'l & good	21.00-26.00	23.00-28.00	18.00-25.00	21.00-26.00	21.00-27.00

SHEEP & LAMBS:

SPRING LAMBS:

Choice & prime	28.50-29.50	29.00-30.50	27.50-29.50	28.50-29.50	29.50-31.00
Good & choice	25.50-28.50	25.00-29.00	24.50-27.50	26.50-28.50	28.00-29.50

EWES (Shorn):

Good & choice	5.50-6.50	8.75-10.00	6.50-8.00	7.25-8.25	8.00-9.00
Cull & utility	4.50-5.50	7.00-8.75	5.00-6.50	5.50-7.25	5.50-7.75



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Aug. 2, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 6,012 hogs; Swift, 776 hogs; Wilson, 940 hogs; Agar, 7,702 hogs; Shippers, 12,278 hogs; and others, 19,845 hogs.
Total: 18,095 cattle; 1,621 calves; 47,356 hogs; 5,178 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,059	1,566	905	1,612
Swift	4,188	1,758	761	1,343
Wilson	770	210	210	210
Butchers	5,136	51	210	210
Others	2,970	...	906	1,666
Total	16,123	3,375	3,901	4,621

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,627	6,566	1,141	1,141
Cudahy	3,303	4,903	1,885	1,885
Swift	4,901	3,120	942	942
Wilson	2,821	2,992	745	745
Cornhusker	481
Eagle	47
Gr. Omaha	29
Hoffman	76
Koch	394
Kochchild	79
Both	693
Kingman	1,207
Merchants	54
Omaha	90
Midwest	369
Union	258
Others	2,339
Total	20,080	19,920	4,703	4,703

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,442	1,095	8,196	2,321
Swift	3,476	2,957	6,111	1,196
Butler	450	...	4,230	...
Hell	1,760	...
Krey	1,399	...
Laclede	981	...
Beloff	758	...
Total	6,368	4,052	23,435	3,517

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,144	455	7,480	1,621
Armour	2,790	532	7,077	1,350
Others	4,623	1,344	4,610	1,979
Total	10,557	2,331	19,167	4,950

*Does not include 3,405 hogs and 1,833 sheep direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,699	2	5,209	612
Cudahy	3,066	...	6,958	538
Swift	2,419	...	2,775	349
Butchers	253	...	2	...
Others	6,629	25	4,945	104
Total	16,066	29	19,887	1,603

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,808	838	2,790	1,818
Guggenheim
Dunn	44
Dodd	60	...	858	...
Kreel
Kreel	676
Sunflower	9	...	30	...
Others	2,634	...	162	1,010
Total	5,231	838	3,840	2,828

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,223	339	884	73
Wilson	2,214	424	1,206	1,352
Butchers	57	...	986	...
Total	3,494	763	3,076	1,425

*Does not include 793 cattle, 741 calves, 6,117 hogs and 1,264 sheep.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	60	...	376	...
Cudahy	321	...	25	...
Swift	398
Wilson	196
Arne	321	3
Clegherty	517
Coast	99	...	654	...
Harman	136	...	200	...
Lower	1,010	...
United	251	...	105	...
Others	3,500	711	143	...
Total	5,846	714	2,513	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,313	77	2,101	4,414
Swift	1,442	59	1,577	2,451
Cudahy	779	38	1,908	1,550
Wilson	1,166
Others	4,434	271	2,061	757
Total	9,134	445	7,587	9,172

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,359	810	7,178	1,085
Bartusch	880
Cudahy	1,125	446	...	397
Rifkin	797	44
Swift	4,144	1,282	10,914	596
Others	1,839	1,142	11,102	...
Total	12,114	3,724	29,254	2,078

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	4	2	...	151
Kahn's
Meyer
Schlachter	86	21
Northside
Others	2,718	915	15,726	2,424
Total	2,808	938	15,726	2,575

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,339	2,364	1,150	3,458
Swift	2,801	2,402	1,042	5,617
Blue Bonnet	660	9	389	...
City	179	23	80	...
Rosenthal	200	12	...	8
Total	5,728	4,810	2,661	9,083

TOTAL PACKER PURCHASES

	Week Ended Aug. 2	Prev. Week	Cor.
Cattle	131,674	126,364	101,490
Hogs	198,323	200,431	227,160
Sheep	51,733	39,710	45,947

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended August 2, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	257,000	321,000	117,000
Previous week	239,000	321,000	96,000
Same wk. 1951	200,000	444,000	124,000
1952 to date	6,477,000	15,798,000	4,242,000
1951 to date	6,385,000	15,950,000	3,964,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending July 31:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,000	975	2,300	275
N. Portland	2,260	465	1,055	2,650
S. Francisco	1,825	125	1,950	10,525

CORN BELT DIRECT TRADING

Des Moines, Ia., Aug. 7—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

	Hogs, good to choice:
160-180 lbs.	\$19.75@22.15
180-240 lbs.	21.50@22.65
240-300 lbs.	20.50@22.65
300-360 lbs.	19.75@21.75

Sows:

270-360 lbs.	19.50@20.50
440-550 lbs.	16.25@18.75

Corn Belt hog receipts were reported as follows by the U.S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Aug. 1	36,000	24,500
Aug. 2	25,000	24,000
Aug. 4	38,500	29,000
Aug. 5	25,500	29,000
Aug. 6	29,000	24,000
Aug. 7	33,000	33,000

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Aug. 2:

CATTLE

	Week Ended Aug. 2	Prev. Week	Cor.
Chicago	18,095	17,050	12,852
Kansas City	19,498	16,487	...
Omaha	19,193	22,342	14,677
E. St. Louis	10,420	9,893	8,866
St. Joseph	9,449	8,159	7,623
Sioux City	8,874	9,081	6,936
Wichita	9,414	5,191	7,522
New York	4,025	4,098	3,684
Jersey City	6,713	6,776	8,542
Okla. City	5,791	5,028	5,597
Cincinnati	...	12,187	3,954
Denver	...	9,414	...
St. Paul	10,305	10,407	8,207
Milwaukee	2,148	2,575	2,823
Total	123,825	129,274	91,283

HOGS

	Week Ended Aug. 2	Prev. Week	Cor.
Chicago	35,078	24,641	32,308
Kansas City	3,901	9,782	...
Omaha	23,696	25,220	36,270
E. St. Louis	23,435	15,753	20,910
St. Joseph	18,969	12,654	30,882
Sioux City	19,691	16,285	24,589
Wichita	7,966	9,051	11,221
New York
Jersey City	31,756	33,265	39,500
Okla. City	9,193	7,588	11,118
Cincinnati	...	42,942	14,018
Denver	...	5,109	10,344
St. Paul	18,002	15,631	26,259
Milwaukee	3,622	4,341	6,487
Total	202,603	222,282	263,906

SHEEP

	Week Ended Aug. 2	Prev. Week	Cor.
Chicago	5,178	4,345	3,576
Kansas City	4,621	2,618	...
Omaha	7,840	5,011	7,063
E. St. Louis	3,517	3,233	5,383
St. Joseph	4,600	3,990	9,112
Sioux City	1,730	1,218	3,499
Wichita	1,818	1,426	1,139
New York	34,570	35,002	36,686
Jersey City	2,687	2,580	2,160
Okla. City	...	2,072	631
Cincinnati	...	6,595	4,602
Denver	...	2,078	1,540
St. Paul	...	332	246
Milwaukee	1,071
Total	75,575	67,973	78,219

*Cattle and calves.
*Federally inspected slaughter, including directs.
*Stockyards sales for local slaughter.
*Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, Aug. 7, were as follows:

CATTLE:

Steers, ch. & pr.	\$32.75@34.00
Steers, gd. & ch.	29.00@32.00
Heifers, ch. & prime	30.00@31.00
Heifers, util. & com.	20.00@26.00
Cows, com.	21.00@22.50
Cows, utility	18.00@21.00
Cows, canner, cutter	12.00@18.00
Bulls, com'l	23.50@27.00
Bulls, utility	21.00@23.00
Bulls, can., cut.	13.50@20.00

VEALERS:

Choice & prime	\$31.00@32.00
Good & ch.	27.00@30.00
Util. & comm.	19.00@23.00
Culls	12.00@14.00

HOGS:

Gd. & ch., 170/230	\$23.75@24.25
Sows, 400/down	17.75@18.75

LAMBS:

Gd. to pr.	\$29.00 only
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NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Aug. 2:

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending Aug. 2, 1952..	9,458		Week ending Aug. 2, 1952..	...
Week previous	9,069		Week previous	4,071
Same week year ago.....	9,283		Same week year ago.....	16,377
COW:			PORK CURED AND SMOKED:	
Week ending Aug. 2, 1952..	854		Week ending Aug. 2, 1952..	455,286
Week previous	830		Week previous	528,865
Same week year ago.....	842		Same week year ago.....	516,321
BULL:			LARD AND PORK FATS:	
Week ending Aug. 2, 1952..	686		Week ending Aug. 2, 1952..	10,069
Week previous	712		Week previous	9,742
Same week year ago.....	555		Same week year ago.....	18,934
VEAL:			LOCAL SLAUGHTER	
Week ending Aug. 2, 1952..	10,402		CATTLE:	
Week previous	9,571		Week ending Aug. 2, 1952..	6,713
Same week year ago.....	9,251		Week previous	6,776
LAMBS:			Same week year ago.....	8,542
Week ending Aug. 2, 1952..	23,211		CALVES:	
Week previous	18,908		Week ending Aug. 2, 1952..	9,459
Same week year ago.....	20,046		Week previous	8,347
MUTTON:			Same week year ago.....	9,525
Week ending Aug. 2, 1952..	272		HOGS:	
Week previous	-80		Week ending Aug. 2, 1952..	31,756
Same week year ago.....	1,150		Week previous	33,265
HOG AND PIG:			Same week year ago.....	39,500
Week ending Aug. 2, 1952..	3,036		SHEEP:	
Week previous	6,043		Week ending Aug. 2, 1952..	34,570
Same week year ago.....	8,907		Week previous	35,062
PORK CUTS:			Same week year ago.....	36,686
Week ending Aug. 2, 1952..	1,005,008		COUNTRY DRESSED MEATS	
Week previous	1,156,612		VEAL:	
Same week year ago.....	1,041,588		Week ending Aug. 2, 1952..	2,857
BEEF CUTS:			Week previous	3,336
Week ending Aug. 2, 1952..	93,710		Same week year ago.....	2,897
Week previous	15,781		HOGS:	
Same week year ago.....	...		Week ending Aug. 2, 1952..	...
VEAL AND CALF CUTS:			Week previous
Week ending Aug. 2, 1952..	7,597		Same week year ago.....	1
Week previous	9,043		LAMB AND MUTTON:	
Same week year ago.....	385		Week ending Aug. 2, 1952..	17
LAMB AND MUTTON CUTS:			Week previous	18
Week ending Aug. 2, 1952..	1,773		Same week year ago.....	12
Week previous	1,756			
Same week year ago.....	2,814			

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending August 2 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area	7,449	10,123	33,869	40,171
Baltimore, Philadelphia	5,241	1,054	22,781	1,118
Cincinnati, Cleveland, Detroit, Indianapolis	11,686	4,446	67,215	12,362
Chicago Area	21,478	4,538	53,887	10,423
St. Paul-Wis. Area ¹	17,175	9,936	68,811	4,397
St. Louis Area ²	8,837	10,144	48,000	7,352
Sioux City	8,488	2	17,094	2,304
Omaha	22,051	526	32,248	12,116
Kansas City (Hood '51)	13,610	5,511	14,658	4,776
Iowa-So. Minnesota ³	17,853	3,313	123,434	20,364
Louisville, Evansville, Nashville, Memphis	7,958	11,272	33,145	3,127
Georgia-Alabama Area ⁴	5,278	3,133	11,372	122
St. Joseph, Wichita, Oklahoma City... ⁵	13,907	4,762	34,676	8,004
Ft. Worth, Dallas, San Antonio	12,761	7,415	12,796	8,067
Denver, Ogden, Salt Lake City	10,261	582	10,301	13,004
Los Angeles, San Francisco Areas ⁶	18,770	1,686	25,342	29,307
Portland, Seattle, Spokane	4,267	572	9,819	8,168
Grand Total	207,070	79,015	619,448	187,076
Total Previous Week	210,568	76,846	601,193	183,986
Total Same Week, 1951	189,252	75,993	697,804	187,130

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif. (Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended July 30:

	Cattle	Calves	Hogs
Week ending July 30	645	670	3,071
Week previous (five days)	2,276	1,023	3,968
Corresponding week last year	2,820	937	5,227

**SHIPPERS
OF
MIXED CARS
OF
PORK, BEEF,
SAUSAGE, LARD,
CANNED MEATS
AND
PROVISIONS**



Tenderated Hams



THE HAM WITH A
REPUTATION FOR
SATISFACTION
AND PROFIT

KREY PACKING COMPANY

ESTABLISHED 1882

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449 Broad St.
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A. I. HOLBROOK **M. WEINSTEIN**
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New York Philadelphia, Pa.

STANDARD **WESTERN**
BEEF COMPANY **BEEF COMPANY**
167 State St. 486 Water St.,
New Haven, Conn. Bridgeport, Conn.

Western Operations

KREY PKG. CO. **KREY PKG. CO.**
360 Langton St. 10 W. Magnolia
San Francisco 3, Burbank, Calif.
Calif. W. J. Bagley, Jr.,
W. J. Bagley, Mgr. Mgr.



THE LIPOMETER

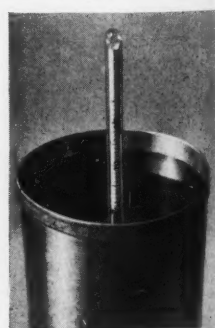
ASSISTS IN THE SHOP CONTROL OF THE FAT CONTENT OF GROUND BEEF

**NOW! DETERMINE THE FAT CONTENT OF
GROUND BEEF WITH PRACTICAL ACCURACY
IN A MATTER OF MINUTES.**

\$87.50 Ea. F.O.B. Chicago

Detailed Information Sent On Request

E. G. JAMES COMPANY



Phone HARRISON 7-9062
Teletype CG 1780-1-2

316 S. LaSalle St.
Chicago 4, Illinois

for the first sale . . .

and thereafter



your wrapper is all-important

It must **ATTRACT** and be so distinctive that it is easily remembered. **DANIELS** has sales in mind when we create and produce wraps for your product.



Daniels

MANUFACTURING CO.

RHINELANDER, WISCONSIN

There is a **DANIELS** product to fit your needs, printed in sheets and rolls . . . transparent glassine • snowdrift glassine • superkleer transparent glassine • lord pak • bacon pak • ham pak grease-proof • sylvania cellophane • laminated papers • special "Heat-Seal" papers.

PREFERRED PACKAGING SERVICE

SALES OFFICES: Rhinelander, Wisconsin
Chicago, Illinois . . . Philadelphia, Pennsylvania . . . Dayton, Ohio
St. Louis, Missouri . . . Dallas, Texas . . . Los Angeles, California

creators • designers • multicolor printers

CLASSIFIED ADVERTISING

Undisplayed; set sold. Minimum 20 words \$4.00 additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count ad-

dress or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER.

POSITIONS WANTED

ATTENTION! SAUSAGE MANUFACTURERS
Can render you limited service to help you eliminate discoloration and other kitchen difficulties. Also help cut down production costs, increase yields, quality control, etc. Specialize in training one of your local men to be a top sausage maker in a short time. Have been on the supervisory force of sausage manufacturers since 1924. Can furnish references. W-336, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Comprehensive administrative experience involving cost, sales, traffic, purchasing and engineering departments. Mature judgment in management, labor and personnel problems. Complete knowledge of all phases of production. Qualified by technical training and ten years' experience in the packing industry. Prefer medium independent. W-323, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER
With 45 years' experience in the manufacture of quality sausage seeks connection. Can put in good system to make uniform products at a minimum cost price. Will take full charge of all departments, go anywhere. W-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED by man with 30 years' experience in the meat packing industry. Capable of supervision of entire plant or any department. Have also had government experience. References furnished upon request. W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN or MANAGER: Over 25 years' experience. All angles of the beef business. Livestock buying, processing, distributing and selling. New York, metropolitan area preferred. Excellent references. W-297, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

MEAT BUYER: Chain or independent super markets. Excellent contacts. Over 25 years' experience. New York metropolitan area preferred. W-298, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

2 MEN AS A TEAM: For complete packinghouse. Experienced all phases of operations, live stock buying, sales and administration. Capable of assuming all responsibilities of management. W-339, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED PACKINGHOUSE MAN: Desires change. Age 41. Management rendering plants, buy, sell meat scrap, grease. Experienced in finance, costs, credits, office management. W-340, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXECUTIVE: Packinghouse. Age 40. Desires change. Thoroughly experienced controller, medium sized packer, in finance, office management, credits, costs. Assist in management. W-341, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLIENTS WANTED: By a sausage consultant specializing in every phase of product development and quality control. Results guaranteed. Nominal fees. W-342, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE, MEAT SPECIALTIES and leaves expert wishes interview with reliable packer or sausage company in Chicago area who can use my services. W-343, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 17 years' experience in manufacturing and smoking meats desires position with independent plant. W-344, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DIVISION SUPERINTENDENT: Hog kill, cut, beef, sheep, calves. Available now. W-345, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: 25 years' experience in all phases of the packing industry. W-346, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SUPERINTENDENT WANTED

Eastern packer wants man familiar with all phases of pork operations, sausage manufacturing, production and costs, intelligent leadership. Salary will be made satisfactory to right man. State experience and background. This is an unusual opportunity. Replies and negotiations will be held in strict confidence.

W-328, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

MEAT PROCESSOR AND CANNER

Middle aged married man preferred with complete knowledge for the preparing and canning of sausages, hamburger, roasts, etc., for starting and operating Pilot Plant on the island of "JAMAICA," British West Indies. Apply in own hand writing stating experience and salary wanted.

JAS. F. GORE
Industrialist
Waterloo Road, HALF-WAY TREE, P.O.
Jamaica, B.W.I.

EXECUTIVE MANAGER

Modern packinghouse in Pittsburgh, Pa. which processes beef, veal and lamb desires capable man to act as executive manager. Must have knowledge of buying livestock, figuring operating costs of plant, selling meats and packinghouse procedure. Excellent opportunity for top man. Good salary plus guaranteed percentage of profits.

W-318, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

PORK SUPERINTENDENT

Wanted for plant killing 1200 hogs daily. Must have actual butchering experience in large operation. Good education. Capable of training employees and be fully qualified to supervise cut and kill, inedible rendering, lard, curing, pork packing, bulk loading and shipping. W-335, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN-HOG-KILL-CUT: Splendid opportunity with aggressive New York state packer. BAI experience preferred. Applications treated strictly confidential. Give full information, experience and age. W-347, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

WORKING FOREMAN: To supervise beef kill in federally inspected plant. Location northern Illinois. State qualifications and experience. W-319, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DESIGN ENGINEER: Experienced in packinghouse machinery and equipment and with a good knowledge of packinghouse operations. W-320, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF SALESMAN

Leading Chicago packer requires man to sell beef cuts and sausage material. Excellent opportunity. Salary commensurate with ability and performance. Our men know of this advertisement. W-330, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Wanted: Working curing foreman who knows fast cures and can handle help. Good job for intelligent, industrious man in modern growing plant in northeastern Ohio. W-304, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Working inedible tank foreman. Good salary and bonus. Modern plant located in Northeastern Ohio. W-289, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING MANAGER wanted for modern medium sized rendering plant located in California. Give full particulars plus references. W-331, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

WANTED: Part interest in small going meat packing plant. Am young, aggressive, with proven record in sales, production and accounting. Desire to make investment of around \$15,000 and go to work. PW-352, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Medium sized meat packing plant. Prefer Ohio, but would go elsewhere. All information will be held in strict confidence. PW-353, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

WANTED: One used 5' x 12' Dupps Rendering Cooker. Write W-351, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SUPERINTENDENT

Wanted for eastern meat processor. Good opportunity for man with complete knowledge of sausage manufacturing, smoking and curing. Capable of assuming complete responsibility. Reply in detail giving background and references.

W-317, THE NATIONAL PROVISIONER
18 East 41st St. New York 17, N. Y.

MEAT CANNING FOREMAN

Wanted to take full charge of sizable meat canning operation covering complete line of sterile and non-sterile production. Must be cost and expense conscious, thoroughly qualified to maintain standards of quality and workmanship required, and handle help efficiently and effectively. Replies confidential. Give full particulars. Write to box W-327, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXECUTIVE - MERCHANDISER

An upper-management position paying a five-figure salary with a large, established business organization is rarely advertised. This may be the opportunity you should not miss, even though you are happy in your present employment. You "never answer ads." Should you answer this one?

YES - - - and quickly - - - IF:

- ✓ You are over 35 and under 45.
- ✓ You have thorough knowledge of and experience with fresh meats.
- ✓ You have proven leadership ability.
- ✓ You have the special qualities that make a man more than just a buyer, a salesman, a promoter:

THIS AD IS NOT FOR A SALESMAN - - - IT'S FOR A MERCHANDISER

The company is a large distributing corporation; its men know of this advertisement. Describe experience fully and give salary requirements. Your confidence will be respected.

W-276 The National Provisioner
15 West Huron St., Chicago 10, Illinois

CLASSIFIED ADVERTISING

EQUIPMENT FOR SALE

RENDERING EQUIPMENT

- 2-A-N Dry Rendering Cookers 5'x12'
- 1-A-N Hydraulic press—600 ton cap.
- 1-Southwark press—1130 ton cap.
- 1-Vacuum pump for 600 ton press
- 2-Steam pumps
- 4-Storage tanks 4'x12'x5' deep
- 1-Hammermill—20 h.p.

CHAS. ABRAMS

68 N. 2nd STREET
WALNUT 2-2218

PHILADELPHIA, PENNA.

* ANDERSON EXPELLERS *

All Models. Rebuilt, guaranteed, or AS IS.
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: One Tenderator Steak Cubing Machine Model NK—No. 65015. In good condition. WYANDOT MEAT PRODUCTS, Inc., Nevada, Ohio.

FOR SALE: Model D-10, Automatic Thermo King refrigerating unit—1947 model. Suitable for trailer. Price \$850.00 F.O.B. Hiawatha, Kansas. HIAWATHA MEAT CO.

BACON BOARDS for sale. Wonder White. Sizes 1x7—7x9, and 8x10. These are beautiful boards. Samples and prices upon request. Address inquiries to MAUREI-NEUER Corp., 115 S. 2nd St., Kansas City, Kansas.

PLANTS FOR RENT

FOR RENT

MODERN BEEF, veal and lamb killing plant. Federal inspection. Eastern Pennsylvania. Capacity 600 cattle, 350 calves and lambs. Fully equipped. Low rental. FR-223, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE: Modern packing plant located in central Illinois. Rebuilt in 1945. New, modern sausage kitchen. Capacity: 100 hogs and 50 cattle per day. All in excellent condition. Also, house and 10 acres of land, and large brick garage. Available help plentiful. Terms—small down payment and terms to suit the convenience of the purchaser. FR-313, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE PLANT: Manufacturing a full line of hachmen meats and sausage. Sales last year \$400,000. A going business with unlimited possibilities. First class equipment and trucks. Located mid-west. Price, \$50,000.00 plus inventory. Will finance part. Address Box FR-348, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Old established meat packing plant complete with dry rendering all new equipment. Capacity per week: 100 cattle, 200 hogs, 25,000 pounds sausage. Plant must be sold because of sudden death of officer. Will sell all or part interest. FR-308, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

RESPONSIBLE PACKER interested in having slaughtered for him an average of 50,000 head of cattle per year in a plant located within a radius of 300 miles of Philadelphia, Pa. Give cost per animal for killing, chilling and loading on our trucks after a 24 hour chill. Write Box W-349, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

EQUIPMENT FOR SALE

An Unusual Opportunity!

The following equipment is offered for sale on a RECONDITIONED basis, all F.O.B. Germantown, Ohio.

All pressure vessels are under full coverage by Hartford and are A.S.M.E. code construction.

Arrangements can be made for loading on cars or in trucks.

Cookers and Extractors can be furnished with proper length charging necks to accommodate reinstallation.

Foundation prints and piping diagrams will be furnished.

EXTRACTION DEPARTMENT

20 to 25 tons per day crackling capacity:
2-4000 capacity extractors, vacuum and miscella pumps, Shell and tube condensers, 1000 G.P.H. still, Water separators and scrubber and stripper.

RENDERING DEPARTMENT:

1-500 80002 capacity cooker with 20 HP. gear head motor. High Speed drive.

1-5x9 cooker with 25 HP. two speed 13-26 gear head motor.

1-5x9 cooker with 20 HP. gear head motor. Roller chain drive.

All cookers are center charging with steam jacketed heads.

1-25 Diamond hog with Base and 40 HP. high slip high torque motor direct connected. Reduced voltage starter. Roller bearing and spare set knives.

1-80002 capacity blow tank.

BOILER ROOM:

1-125 HP. fully automatic Kewanee Boiler using 25 fuel oil or lighter. With both electric and steam preheaters.

1-60 HP. Brownell Boiler, coal fired with stoker, all automatically controlled.

Both boilers are Locomotive type and are complete with both electric and steam driven boiler feed pumps.

MEAT SCRAP DEPARTMENT:

5 to 7 1/2 ton grinder with base and 50 HP. T.E.F.C. motor and starter.

Rotex screen and motor.

Bagging conveyor and bagger.

Union special sewing machine.

All conveyors. 9" and 12"

All electrical equipment is 60/3/220/440/.

Arrangements can be made for inspection of this equipment by writing or wiring The Dupps Company. Phone Germantown Ohio 200.

THE DUPPS COMPANY

Germantown, Ohio

USED EQUIPMENT

CONDITION GUARANTEED

15 h.p. Enterprise Grinder . . . \$600.00

3 h.p. Enterprise Grinder . . . 350.00

2 h.p. Fleco Grinder—New . . . 325.00

Buffalo Silent Cutter—20 h.p. . . 600.00

Meat Mixer—1000# cap.—

10 h.p. 750.00

Sausage Stuffer—100# cap. . . 100.00

Air Compressor—1 1/2 h.p. auto. 150.00

Rotary meat cutter—7 1/2 h.p. . . 250.00

Bake Oven—Revolving—90 loaf 250.00

Bake Oven—Blodget—4 shelf . . 100.00

Bake Oven Pans—175—

sta. st. ea. 1.50

Ham molds—12-15# cap.

sta. st. ea. 9.00

U.S. Bacon Slicer—large size . . 900.00

Buffalo Bacon Slicer—Trunz . . 250.00

Do-All Meat and Bone Saw . . . 250.00

Do-All Saw—like new 350.00

80 gal. jacketed kettle sta. st. . 150.00

Barrel Washer Motor Dr.—New . . sac.

Tree hooks, ham and bacon trees, sausage cages, trolleys, tracks, etc.

Chas. Abrams 68 N. 2nd Street

Walnut 2-2218 Phila. 6, Penna

14-Anderson Expellers, all sizes.

1-Mech. Mfg. Co. 5' x 10' Cooker-Melter.

6-150, 350, 600, 800 gal. Dopp Seamless Kettles.

1-Davenport #3A Dewaterer, motor driven.

1-Bone Crusher, 24" dia. drum.

We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.

14 Park Row BA 7-0600 New York 38, N.Y.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

Sausage Equipment

- 5331-BACON FORMER: Dohm & Nelko Jr. Serial #775 . . . \$2450.00
- 5361-FROZEN MEAT SLICER: Keebler model #296, 25 HP. mtr., excellent condition . . 1350.00
- 5362-SILENT CUTTER: Buffalo, #50, self emptying, 2500 cap., 25 HP. motor . . . 825.00
- 5358-SILENT CUTTER: Buffalo, B-43, 2500 cap., 25 HP. motor . . . 1300.00
- 5360-SILENT CUTTER: Buffalo, #50, 6000 cap., 50 HP., 3 ph., 60 cyl., 220 volt, 1160 GE. enclosed motor, hand type GE. compensator, 4 sets of knives, very good condition . . . 1450.00
- 5363-SILENT CUTTER: Buffalo, #45A, with 25 HP. reconditioned GE. motor, has 6 knives with one extra set . . . 650.00
- 5364-SUFFER: Randall, 1000 cap., with one stuffing valve . . . 150.00
- 5359-GRINDER: Boss, #161 Triumph, 15 HP. motor, good condition . . . 585.00
- 4370-GRINDER: Buffalo, #26B, heavy duty, with motor . . . 950.00
- 2735-GRINDER: Fleco, #32, 2 HP. motor, new—never used . . . 375.00
- 4665-MIXER: Buffalo, #5, 7000 cap. complete with 7 1/2 HP. motor, gear . . . 725.00
- 4662-MIXER: Buffalo, 26, 20000 cap. air operated air cylinder for tilting hopper, V-belt drive, less motor . . . 1850.00
- 5346-SMOKE MAKER: Drying system, 10 days . . . 175.00
- 5340-SMOKE HOUSE: Koch Portable, insulated, 00005 cap., electrically heated . . . 235.00
- 5354-MOLDS: (100) Aluminum, Ham, Mold #NF 13, 10/122, mfg. by Athlete Co., ea. . 5.75
- 4039-SAW: aluminum moving table, saw blade wheel 17 1/2" dia., 15 1/2" throat, saw blade wheels enclosed in aluminum housing, 1 1/2 HP. motor . . . 175.00
- 4023-SLICER: U.S. #3, 6' sect. of stainless steel conveyor, mounted on conventional stand, 1 HP. motor . . . 1500.00
- 5027-SAUSAGE HANGING TRUCKS: Theco . . . ea. 50.00
- 4820-COOKING TANK: Anco, #279, for 42" sticks . . . Bids requested

Rendering & Lard

- 5343-COOKER: Boss, 4x8, new lining & blades, 30 HP. mtr., complete . . . \$1675.00
- 5343-COOKER: French Oil Mill, 4x8, with 15 HP. motor . . . 1150.00
- 5347-COOKER: completely rebuilt in 1948, 5'x8", not for pressure, no motor . . . 1725.00
- 5344-HYDRAULIC PRESS: French Oil, 1100 ton, ram 24 1/16" dia. . . 6000.00
- 5340-HYDRAULIC PRESS: Anco, 300 ton, complete with pump, plates, etc. . . 1850.00
- 5022-EXPPELLER: Duo, reconditioned, complete . . . 7150.00
- 4871-HOG: Mitts & Merrill, 15 C.R.S.C. with 50 HP. motor, roller chain drive . . . 2250.00
- 5352-LARD COOLER: J. E. Smith Sons Co. jacketed, agitator & scraper bars, cooler 40" dia. x 42" deep, no motor . . . 250.00
- 5357-BLOW TANK: Boss, 40000, complete with fittings . . . 775.00

Hog Kill

FOLLOWING GROUP OF ITEMS PRICED EXCEPTIONALLY LOW IF PURCHASED AS A LOT.

- 5367-1-Boss Senior Hog Holst, with motor, left hand discharge.
- 1-Boss Bleeding Rail with hangers.
- 1-Boss #2, 12' U. Bar Dehairer, chain drive, clutch control conveyor from tub, spare paddles.
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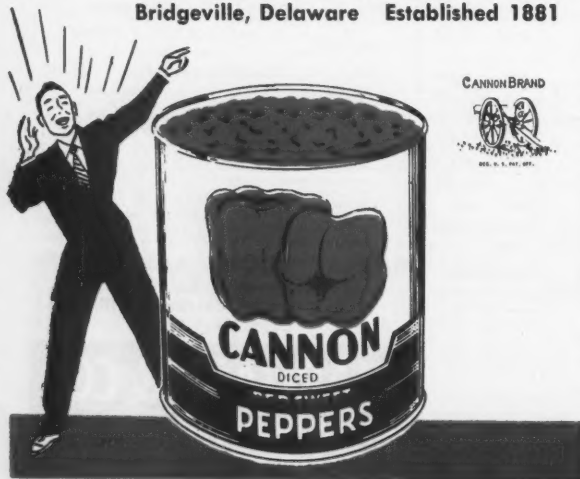
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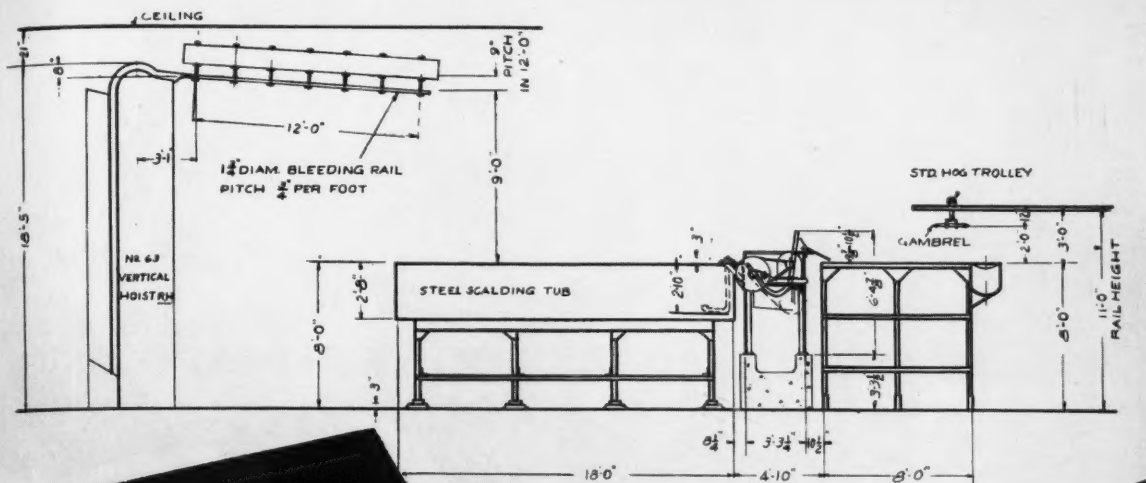
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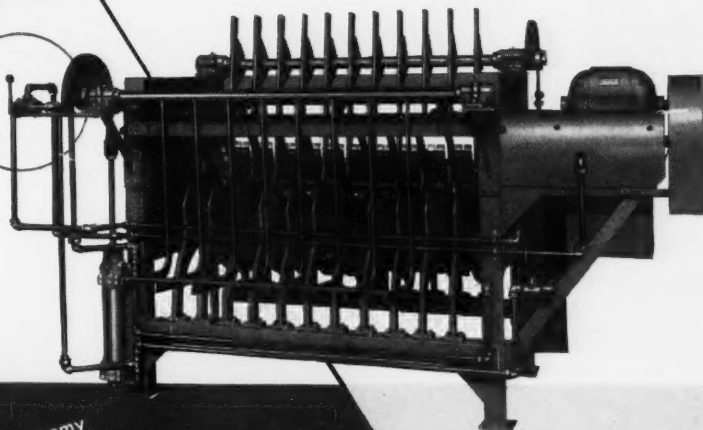
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